



TORRE ROSAZZA

Pinot Grigio

DOC

FRIULI COLLI ORIENTALI

Pinot Grigio has been cultivated for centuries in Friuli, with results of great expressive depth especially in the hills, where this famous white acquires intense aromas and good concentration. Given its perfect adaptation to the territory and the value it manages to express, can be provocatively considered a new native.

GRAPES	Pinot Grigio
GRAPE YIELD	70 quintals/ hectares
AREA	Friuli Colli Orientali Manzano Hills
ALTITUDE	Terracing height: 130 - 170 meters a.s.l.
GRAPE TRAINING	Guyot
PLANTING DENSITY	4.500 trees / hectare
AGING	6 months in steel and 2 months in bottle
VINTAGE	2024
FIRST VINTAGE	1984
ANALYSIS DATA	Alcohol 12,5% Total Acidity 5,7 g/l
AGING POTENTIAL	2/3 years

Production Area

“Ponca” is the typical element of our soil: a sedimentary formation integrally made of clayey marl alternating with layers of sandstone. The “Ponca” shows low fertility and good capacity to hold water, gives unique features to the grapes and the wine such as full-bodied taste and color, tannins, and minerality. The location of the vineyards on terraces, the Ronchi (top of the hills), and the perfect exposure allow the full ripening of the grapes. Ventilation is good thanks to the “Bora” and the winds coming from the Adriatic Sea. The remarkable temperature ranges between day and night makes the grapes more flavoured and sugary.

Winemaking

The grapes are placed in the press, where we proceed to soft pressing. The vinification takes place in white, immediately separating the skins from the musts, in steel tanks at a controlled temperature. Subsequently, the wine remains on the noble lees for about six months in steel containers and then rest in the bottle for the next two months.

Taste and pairing

COLOUR: The color is straw yellow, with golden reflections.

BOUQUET: the scent begins with pronounced floral scents that then turn towards fruity, recalling hints of apple and ripe pear.

PALATE: At taste it is soft and enveloping and skilfully doses a good body with a pleasantly acidulous vein, which gives freshness to the drink. Balanced in each component, it has a good persistence. Suitable for white meats, tasty fish and fish-based first courses. Perfect paired with cured meats.

To be tasted at 12 - 14° C.

