



TORRE ROSAZZA

Verduzzo

FRIULI COLLI ORIENTALI

DOC

An ancient , strong and generous native vine that produces an extremely sugary fruit, naturally offset by defined tannins which, thanks to the late harvest , are softened, rounded and perfected. From a late harvest derives a high concentration that gives life to sweet and pleasant wines for convivial and relaxing occasions.

GRAPES	Verduzzo
GRAPE YIELD	50-60 quintals/hectares
AREA	Friuli Colli Orientali (Manzano Hills)
ALTITUDE	Terraces at 120-150 m asl
GRAPE TRAINING	Guyot
PLANTING DENSITY	3.000 trees/hectare
AGING	1 year in oak barrels / 6 months in bottle
VINTAGE	2020
FIRST VINTAGE	1984
ANALYSIS DATA	Alcool 13 % Residual sugar 85 g/
AGING POTENTIAL	5-6 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 colour, 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 range between day and night makes the grapes more flavoured and sugary.

Winemaking

These grapes are harvested by hand in late October. After destemming and pressing, the must is fermented at a controlled temperature, partly in stainless steel tanks and partly in oak barrels,

where it rests for a year. After this procedure, 6 additional months in bottle follow before its release.

Taste

COLOUR: Golden yellow with soft coppery shades.

BOUQUET: Nectarine and apricot are perceivable on the nose. When young, there are hints of banana as well.

PALATE: At taste the sugars' captivating sweetness is mitigated by the vineyard's typical tannic content, which makes it intriguing but never cloying.

Pairing

Excellent paired with traditional Friulian sweets such as the Gubana or the Bisciola. It's a great combination with medium-aged cheese and prosciutto with figs. Suggested serving temperature: 10-12°C.

