



TORRE ROSAZZA

Pinot Grigio

FRIULI GRAVE DOC

Elegant and crisp white, a great classic that easily fits to all occasions. Its golden reflections are typical of this white produced with copper grapes, a vine that in the Grave region, gives life to juicy, intense, and savory wines.

GRAPES	Pinot Grigio
GRAPE YIELD	100 quintals/hectare
AREA	Friuli Grave, Spilimbergo
ALTITUDE	130 m asl
GRAPE TRAINING	Guyot - sylvoz
PLANTING DENSITY	3.000-4.000 trees/hectare
AGING	3 months in steel
VINTAGE	2020
FIRST VINTAGE	1997
ANALYSIS DATA	Alcohol 12,5% vol., Total acidity 6 g/l
AGING POTENTIAL	2-3 years

Production area

The soil of alluvial origin is characterized by a first surface layer resting on the second layer of pebbles of various sizes, of limestone and dolomite origin, a rock composed of calcium carbonate and magnesium. The texture is sandy and the pebbles ("graves" in French) guarantee a high-temperature shift from day to night which enhances the aromas, scents, and elegance of the grapes. The temperate climate is favorably affected by the presence of the Friulian Dolomites which shelter from the cold north winds, facilitating the mitigating effect of the Adriatic Sea to the south.

Winemaking

After a late August harvest and a soft pressing, the vinification process takes place in white by immediately separating the skins from the musts and it's followed by an alcoholic fermentation in stainless steel tanks at a controlled temperature of 15-16° C. Refinement takes place on

refined lees for 3 months at least.

Taste

COLOUR: The color is straw yellow with golden reflections.

BOUQUET: The nose is intense, aromatic, with hints of golden apple and citrus notes recalling pink grapefruit.

PALATE: At taste, it is complex, structured, it fills the palate with its flavor and persistence.

Pairing

Perfect with seafood, shellfish and fish. Makes an excellent pairing with white meats and paté as well. Recommended serving temperature: 10-12° C

