



TORRE ROSAZZA

Pinot Nero

FRIULI GRAVE DOC

Originally from Burgundy, it has perfectly adapted to the climate of the Grave region where it benefits from a perfect temperature shift to enhance its scents. It is an ancient vine that we vinify in red to obtain an elegant and soft wine.

GRAPES	Pinot Nero
GRAPE YIELD	60 quintals/hectare
AREA	Friuli Grave, Spilimbergo
ALTITUDE	130 m slm.
GRAPE TRAINING	Guyot
PLANTING DENSITY	4.000-5.000 trees/hectare
AGING	3 months in concrete tanks
VINTAGE	2020
FIRST VINTAGE	2007
ANALYSIS DATA	Alcohol 12% vol., Total acidity 5,5 g/l
AGING POTENTIAL	4-5 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

Harvested in the first weeks of September, the grapes are de-stemmed and placed in stainless steel fermenters, where the must remains to macerate with the skins for about 5 days, at a controlled temperature. Once the skins are separated from the must, the alcoholic

fermentation is completed, again in steel. After malolactic fermentation, the wine is aged in concrete tanks for 3 months.

Taste

COLOUR: The color is a light ruby.

BOUQUET: The nose is intense and fruity with hints of red fruits, wild strawberry.

PALATE: On the palate it is well structured, soft and agile thanks to a pleasant grassy note that supports and accompanies the sip.

Pairing

Excellent with red meats, game and non-spicy aged cheese. Recommended serving temperature: 16-18° C.

