



TORRE ROSAZZA

# Sauvignon

FRIULI COLLI ORIENTALI  
DOC

**This vine has been cultivated with considerable success for some time in the lower areas of the Rosazzo Hills, where it is able to best express its intense aromatic charge by virtue of the particular microclimate of these areas, which is cooler than the high hills. The Ponca, the soil of our hills, gives Sauvignon a pleasant flavor.**

GRAPES	Sauvignon
GRAPE YIELD	60 quintals/ hectares
AREA	Friuli Colli Orientali Manzano Hills
ALTITUDE	Vineyards in the plain and first hill where Sauvignon enjoys more fertile and fresher soils
GRAPE TRAINING	Guyot
PLANTING DENSITY	4.500 trees / hectare
AGING	on the lees for about 3 months
VINTAGE	2023
FIRST VINTAGE	1984
ANALYSIS DATA	Alcohol 12,5% Total Acidity 5,5 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 terracings, 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 Adriatico Sea. The remarkable temperature ranges between day and night makes the grapes more flavoured and sugary.

## Winemaking

The grapes, harvested manually, undergo a short cold maceration and then undergo soft pressing. The musts obtained carry out the alcoholic fermentation in steel tanks kept at a controlled temperature. Subsequently, the wine remains on the noble lees for about 3 months until bottling.

## Taste and pairing

**COLOUR:** It has a pale straw yellow color with greenish reflections.

**BOUQUET:** The scent is of bouquet of well-defined aromas that follow one another: initially elderflower, then hints of green pepper, tomato leaf and boxwood.

**PALATE:** At taste it is tasty and markedly aromatic, refreshing. It lingers for a long time in the mouth, revealing an intriguing mineral notes in the finish.

Wonderful tasted as an aperitif, it goes well with fish and first courses, cold cuts and fresh and blue cheeses.

Recommended serving temperature: 12-14° C.

