



TORRE ROSAZZA

Chardonnay

FRIULI GRAVE DOC

Originally from Burgundy, this variety has eventually become widespread in all wine-growing areas of the world. It arrived in Friuli in the mid-nineteenth century and it found its ideal home in the Grave region which makes it crisp and enveloping, with fruity and floral scents.

GRAPES	Chardonnay
GRAPE YIELD	80 quintals/hectare
AREA	Friuli Grave, Spilimbergo
ALTITUDE	130 m asl
GRAPE TRAINING	Guyot
PLANTING DENSITY	4.000-5.000 trees/hectare
AGING	3 months in steel
VINTAGE	2021
FIRST VINTAGE	2015
ANALYSIS DATA	Alcohol 12,5% vol.
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

The early September harvest, after a soft pressing, is followed by fermentation in stainless steel tanks at a controlled temperature of 15-16° C. Refinement takes place on the lees for at least 3 months.

Taste

COLOUR: The color is straw yellow with greenish reflections.

BOUQUET: Its perfume is intense, complex, citrusy, with hints of white peach and nuances of white flowers, with background vegetal notes.

PALATE: At taste, it is crisp, with an enveloping and ever-present acidity.

Pairing

Excellent as an aperitif paired with appetizers and fish dishes such as San Daniele del Friuli salmon trout (the Queen of San Daniele). Recommended serving temperature: 10-12° C.

