



TORRE ROSAZZA

Ronco delle Magnolie

BIANCO

COLLI ORIENTALI DEL FRIULI

DOC

A new great white for Torre Rosazza: a blend that combines two native Friulian vines with two international varieties. The balance between the acidity of the Ribolla and the vegetal and bitter almond notes of the Friulano combines with the elegance of the Pinot Bianco and the fruity and floral notes of the Sauvignon. A perfect association of vines, which the terroir of the Ronchi of Torre Rosazza knows how to exalt at best. Ronco delle Magnolie is an example - in white - of Torre Rosazza's determination to create wines capable of expressing themselves and fully interpreting the experience of a contemporary Friuli.

GRAPES	Pinot bianco 20%, Sauvignon 20%, Ribolla gialla 10%, Friulano 50%
GRAPE YIELD	60-70 quintals/hectare
AREA	Colline orientali del Friuli (Manzano Hills)
ALTITUDE	Pinot bianco, Chardonnay, Ribolla gialla and Picolit come from the highest terraces facing south-west, while the Sauvignon from the vineyards on the plain which enjoy more fertile and fresh soils.
GRAPE TRAINING	Guyot
PLANTING DENSITY	4.500 trees /hectare
AGING	aging on noble lees with weekly bâtonnage for at least 3 months before bottling.
VINTAGE	2020
FIRST VINTAGE	2020
ANALYSIS DATA	Alcohol 13% vol., Total acidity 5,5 g/l
AGING POTENTIAL	4-5 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 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 Adriatic Sea. The remarkable temperature range between day and night makes the grapes more flavoured and sugary.

Winemaking

After soft pressing, the Pinot Bianco, Sauvignon, Ribolla Gialla and Friulano grapes are vinified separately in steel to enhance the particular qualities of each single variety to the maximum.

The blending precedes the refinement of three months on the noble lees, with weekly batonnage. At least 3 months of bottle follow.

Taste

COLOUR: bright gold.

BOUQUET: On the nose it releases harmonic complexity, which calls the taster to a playful olfactory exercise: fresh hints of penetrating flowers, jasmine, honeysuckle and orange blossom with hints of medicinal herbs such as mint, sage and lavender. The fruit emerges later, with the initial citrus fruit then diluted in apricot, white peach and pear.

PALATE: On the palate, elegance takes substance in a balanced interweaving of structure, finesse, pleasant acidity and final persistence. Sapid and mineral.

Pairing

Perfect from appetizers to main courses of fish, with vegetable dishes. Recommended serving temperature: 10-12° C.

