



TORRE ROSAZZA

Ronco della Torre

ROSSO

COLLI ORIENTALI DEL FRIULI

DOC

Pignolo, the ancient grape, found and saved right in the Abbey of Rosazzo, meets one of the most popular international grape varieties in the Friulian terroirs, Merlot. Ronco della Torre is more than a blend that brings together two types of grapes: it combines two stories that perfectly tell what we call the quintessence of Friuli, that is the determination that guides us in wanting to enhance the agricultural heritage of our land. The ancient and the contemporary together, Pignolo and Merlot, mean stylistic evolution: this is Ronco della Torre.

GRAPES	Merlot 85%- Pignolo 15%
GRAPE YIELD	40-50 quintals/hectare
AREA	Colline orientali del Friuli (Manzano Hills)
ALTITUDE	Terrace at 200-250 m slm facing south-west
GRAPE TRAINING	Guyot
PLANTING DENSITY	4.500 trees/hectare
AGING	24 months in French oak barrels, at least 6 months in bottle
VINTAGE	2018
FIRST VINTAGE	2018
ANALYSIS DATA	Alcohol 14,5% vol. Total acidity 5 g/l
AGING POTENTIAL	10-15 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 terracing, 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

The harvest takes place with the overripe grapes on the plant, an agronomic technique that enhances the color and softens the tannins, especially the Pignolo. The Merlot and Pignolo grapes are selected on the plant and vinified separately in steel fermenters at a controlled temperature.

A malolactic fermentation and the blend follows. The aging takes place in French oak barrels for at least 24 months, while the aging in the bottle continues for at least another 6 months.

Taste

COLOUR: Intense ruby.

BOUQUET: on the nose an explosion of black berry fruit: blackberry, blueberry, hints of morello cherry and balsamic notes.

PALATE: At taste it gives its best: soft, with great character, full-bodied and with a very pleasant controlled acidity, which gives freshness to the sip. The silky tannic texture of Merlot integrates with the more rustic and vigorous one of Pignolo.

Pairing

Great versatility on the table, elegant and discreet despite its strong character. It goes well with savory first courses and with meats in general. Serving temperature: 18-20° C.

