



TORRE ROSAZZA

Sauvignon

FRIULI GRAVE

DOC

Sauvignon is a white wine that conquers the palate thanks to an elegant freshness. The particular microclimate of the area, with a good temperature range, is ideal for the aromatic vines that here best express all the persuasive and fruity notes of their bouquet.

GRAPES	Sauvignon
GRAPE YIELD	110 quintals/hectare
AREA	Friuli Grave, Tauriano di 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	2003
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 a cold maceration for a few hours. Alcoholic fermentation takes place in stainless steel tanks at a temperature of 15-16° C. Aging on the fine lees for 3 months.

Taste

COLOUR: The color is straw yellow with golden reflections.

BOUQUET: Intense citrus notes, pink grapefruit, sage, tomato leaf and tropical fruit are released on the nose.

PALATE: At taste it is fresh, taut, pleasant for its aromatic persuasiveness and expressiveness.

Pairing

Excellent as an aperitif and for light appetizers, it goes very well with vegetable first courses such as risotto with radicchio, with cheeses such as Piave or single light dishes. Recommended serving temperature: 10-12° C.

