



WINERY	Torre Rosazza
WINE	Friulano Friuli Colli Orientali DOC
REGION	Friuli
VARIETAL	100% (Tocai) Friulano
LOCATION OF VINEYARDS	Oleis di Manzano, estate-owned vineyards
ALTITUDE	130–170 meters above sea level
SOIL	Marly and eocenic
TYPE OF CULTIVATION	Guyot, 4,500 vines per hectare
VINIFICATION	Destemmed grapes are pressed softly and macerated at low temperatures. Alcoholic fermentation occurs in stainless steel. The wine rests on yeasts for approx. 4 months plus 2 months in bottle.
ALCOHOL CONTENT	12.5%
OENOLOGIST	Riccardo Cottarella (consultant)
ANNUAL PRODUCTION	14,000 bottles
NOTES	Formerly known as <i>Tocai Friulano</i> , Friulano is probably the most famous of the white wines of Friuli. In the 1990s and into the early years of the new millennium, Friulano has been embroiled in a legal struggle over the use of the name 'Tokay' and its various permutations. In 1995 the EU ruled that 'Tokay' could only be used to describe the wines of <i>Tokaj</i> in eastern Hungary. In 2007 it became illegal for Italian producers to use the name <i>Tocai</i> on labels. Thankfully the variety has salvaged the second half of its name <i>Friulano</i> which means 'of Friuli' making it easier to maintain its regional identity.

TASTING NOTES

The region's enological flagship, Friulano is the most widely planted grape in Friuli. To the palate it is full-bodied and robust, yet maintaining an optimal balance between freshness and softness. Aromas are clear-cut and well-defined: meadow flowers, jasmine and pear balanced by its typical minerality. Often served as an aperitif, Friulano pairs extremely well with cold-cuts (try Prosciutto San Daniele), fresh, fatty cheeses, and it is excellent when served with fish, risotto and omelettes.

ABOUT THE WINERY

The Torre Rosazza estate is one of the finest in Friuli, known for its beautifully elegant whites, including the award winning Pinot Grigio and Friulano. The 18th century Palazzo De Marchi, home both to offices and cellars, sits proudly atop the Rosazzo hill in the municipality of Manzano, surrounded by 90 hectares of prime vineyards on two splendid, naturally-terraced amphitheaters that enjoy permanent sunshine. Torre Rosazza is the top winery in the Le Tenute di Genagricola portfolio. Acquired in 1979, the winery was guided over the years by famous enologist Walter Filipputti. Today the whole area is managed directly by Genagricola's own personnel and since 2014 consulting enologist Riccardo Cottarella is overseeing all phases of the production process, from the vineyards to the winery. The grapes are picked by hand and processed immediately in the winery that is located at the center of the vineyards. Wine-making and finishing is almost exclusively done in stainless steel to preserve all the original, fresh aromas of the grapes.

www.torremosazza.com