

## TORRE ROSAZZA

FRIULANO 2016 - FRIULI

Made with **100% Friulano** (the grapes used to be called Tocai), this wine is the region's enological star. 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. Ideal with asparagus.



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