



WINERY	Torre Rosazza
WINE	Pinot Bianco Friuli Colli Orientali DOC
REGION	Friuli
VARIETAL	100% Pinot Bianco
LOCATION OF VINEYARDS	Oleis (Comune of Manzano)
ALTITUDE	120–170 meters above sea level
TYPE OF PLANTING	Traditional
SOIL	Marly and eocenic
TYPE OF CULTIVATION	Guyot, 4,500 vines per hectare
VINIFICATION	Whole grapes are placed in the press, where they are softly squeezed. Traditional white-wine vinification in stainless steel vats at controlled temperature. Partial malolactic fermentation is then carried out.
AGING	The wine rests on yeasts for about 6 months in steel tanks, and then 2 months in bottle.
ALCOHOL CONTENT	13%
ANNUAL PRODUCTION	8,000 bottles
OENOLOGIST	Riccardo Cottarella (consultant)

TASTING NOTES

A very small production of Pinot Bianco at Torre Rosazza delivered an award-winning wine only in its second vintage. Aromas of fragrant spring blossom, orchard fruit, hazelnut and bread crust lead the nose on this refined white. The elegantly structured palate offers creamy yellow apple, lemon drop and mineral alongside crisp acidity that leaves a tangy finish. Pair with appetizers, risotto, savory soups or pastas as well as oven-roasted chicken or stuffed pheasant.

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 amphitheatres 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