



<b>WINERY</b>	Torre Rosazza
<b>WINE</b>	Pinot Grigio Friuli Colli Orientali DOC
<b>REGION</b>	Friuli
<b>VARIETAL</b>	100% Pinot Grigio
<b>LOCATION OF VINEYARDS</b>	Oleis (Comune of Manzano)
<b>ALTITUDE</b>	120–170 meters above sea level
<b>TYPE OF PLANTING</b>	Traditional
<b>SOIL</b>	Marly and eocenic
<b>TYPE OF CULTIVATION</b>	Guyot, 4,500 vines per hectare
<b>VINIFICATION</b>	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.
<b>AGING</b>	The wine rests on yeasts for about 6 months in steel tanks, and then 2 months in bottle.
<b>ALCOHOL CONTENT</b>	12.5%
<b>ANNUAL PRODUCTION</b>	24,000 bottles
<b>OENOLOGIST</b>	Riccardo Cottarella (consultant)

#### TASTING NOTES

The most celebrated white wine in the world, Pinot Grigio has been cultivated in Friuli for centuries with great results that showcase the area's soil and climate with intense flavors and good levels of concentration. It opens with pronounced floral notes transitioning to fruity aromas of apple and ripened pear. Soft on the palate with a good body and a pleasant acidity which provides for fresh drinkability. Highly versatile at the table, excellent match for white meats, flavorful seafood, tuna and beans. Great with aged cold-cuts and salads.

#### 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 the original aromas of the grapes.

[www.torberosazza.com](http://www.torberosazza.com)