



WINERY	Torre Rosazza
WINE	Sauvignon Friuli Orientali DOC
REGION	Friuli
VARIETAL	100% Sauvignon
LOCATION OF VINEYARDS	Oleis (Comune of Manzano)
ALTITUDE	160–170 meters above sea level
TYPE OF PLANTING	Traditional
SOIL	Marly and eocenic
TYPE OF CULTIVATION	Guyot, 4,550 vines per hectare
VINIFICATION	The grapes are harvested manually and are macerated at low temperatures, before being softly squeezed. Fermentation in stainless steel tanks at controlled temperature.
AGING	The wine rests on yeasts for about 6 months before being bottled.
ALCOHOL CONTENT	12.5%
ANNUAL PRODUCTION	15,000 bottles
OENOLOGIST	Riccardo Cottarella (consultant)

TASTING NOTES

This aromatic variety has been grown successfully in the western hills of Friuli for quite some time. Torre Rosazza Sauvignon opens with linden notes, followed by fruity citrus scents of grapefruit, ending with delicate boxwood notes. Savory, markedly aromatic and refreshing with a long, intriguing mineral note on the finish. Splendid when enjoyed as an aperitif, it matches well with savory seafood dishes and first course, cold-cuts and herb-filled cheeses.

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 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.torberosazza.com