



ABBAZIA DI ROSAZZO D.O.C.G

Composed of 100% estate grown grapes with lush notes of jasmine, apricot, sage, vanilla, orange blossom and wild roses intertwined within a voluminous structure. Exceptionally full, velvety and complex, with an exceptionally balanced, memorable finish.

Region: Friuli, Italy
Appellation: Rosazzo Bianco D.O.C .G.
Grapes: Friulano, Pinot Bianco, Sauvignon, Malvasia , Ribolla Gialla

Vinification: The grapes are carefully destemmed and left to cold macerate. Next, the fruit is soft crushed. The must is then cleared by allowing it to settle and then fermented in stainless steel tanks with yeasts selected in Friuli. After three days, the wine is raked into oak casks where the alcoholic and malolactic fermentation is completed.

Aging: The wine matures in oak casks where yeast lysis took place. In July the wine is bottled. Tertiary aromas develop over the years to come.

Color: Straw yellow with light greenish hues
Aroma: Elegant, intense, compact yet complex. Fruit, floral and spice are integrated in perfect harmony. Notes of jasmine, apricot, lemon balm, sage, almond, vanilla, lavender, capers, rosemary, orange blossom, wild rose, marjoram, spearmint and cranberry are intertwined.

Palate: The attack is voluminous, silky and fresh with aromas of candied fruit and spice.

Serving Suggestions: Excellent with shellfish, oysters, caviar fish, goes perfectly well also with vegetables and light meats.

Alcohol: 13%