



TERRE ALTE D.O.C.G

An Italian Icon. Multi-layered with exceptional complexity, minerality and balance. Full-bodied and concentrated, Terre Alte is an aristocratic wine of exceptional structure and balance.



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

Vinification: After careful destemming, the grapes macerate for a short period. The fruit is soft crushed and the must then rests.

Aging: The Pinot Bianco and Sauvignon are fermented in temperature controlled stainless steel for about ten months. The Friulano is fermented and aged in small French oak casks. After ten months, the wines are blended and the bottled wine then rests in binning cellars for about nine months.

Color: Intense straw yellow
Aroma: Elegant, complex and captivating. Aromas of exotic fruit integrate with notes of herbs, acacia flower, citrus peel and sweet almond.
Palate: A seductive wine with deep, harmonious fruit. Soft yet vibrant with a delightfully aromatic finish. The tropical fruit flavors mingle with hints of bergamot and sage.

Serving temperature: An outstanding partner for seafood dishes, vegetable risotto, white meats and soft cheeses.

Alcohol: 13.5%