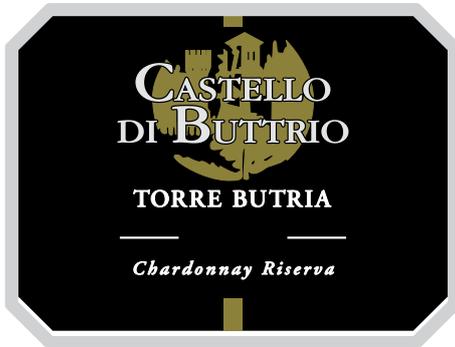


## Torre Butria Riserva DOC Friuli Colli Orientali



<b>Grapes:</b>	Chardonnay, Tocai Friulano and Sauvignon Blanc
<b>Designation:</b>	DOC Friuli Colli Orientali
<b>Provenance of grapes:</b>	From the “Vigna Morpurgo” vineyard at Castello di Buttrio
<b>Soil:</b>	Alternate layers of marl and sandstone of Eocene origin, known as “ponca” in Friulian
<b>Vineyard sites:</b>	Hillslope rows, planted on ledges for improved vineyard management
<b>Site climate:</b>	The location in the hills at Castello di Buttrio, 142 metres above sea level, ensures perfect air circulation and the ideal range of day-night temperatures at harvest time brings the grapes to optimal ripeness

<b>Age of vines:</b>	20-30 years
<b>Training system:</b>	Single Guyot at 5,000 vines per hectare
<b>Yield per vine:</b>	1.2 kg of fruit per plant
<b>Vineyard management:</b>	Integrated low environmental impact management encourages the grapes to express the territory
<b>Harvest period:</b>	Decided on the basis of periodic grape tastings and monitoring of sugar, acidity and aromatic ripeness
<b>Harvest method:</b>	By hand in small cases
<b>Vinification:</b>	Soft pressing. Settling at 14 °C for 24-36 hours. Fermentation in small oak casks without temperature control, after which malolactic fermentation is completed
<b>Maturation:</b>	For 12 months on the fermentation lees kept in suspension by periodic stirring After 12 months in wood, the wine goes into bottle, where it ages for a further 12-18 months before release to market
<b>Release to market:</b>	30-32 months after the harvest
<b>Sensory profile:</b>	<u>Appearance:</u> Deep, bright yellow <u>Nose:</u> Wafts of broom, dandelions, honeydew and mango <u>Palate:</u> Bursting with freshness, class and natural balance set off by long-lingering persistence and complex structure
<b>Food matchings:</b>	Delicious with baked pasta or Friuli’s traditional damson dumplings. Try with fish or white meats baked in the oven or served with spices and aromatic herbs
<b>Serving temperature:</b>	10-12 °C

