

# ON NATURE'S SIDE

BRAND PROFILE

  
TORRESELLA









**OUR MANIFESTO**

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**OUR AREA**

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**THE ESTATE**

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**SUSTAINABILITY**

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**OUR PRODUCTS**







# ON NATURE'S SIDE

In an increasingly frenetic world, in which progress tends to distance us from the concept of responsibility, we at Torresella have chosen to go back to our roots: to put ourselves – and stay – on the side of nature.

The countryside is our home. It is the place in which we breathe, we move and gain experience, all of which are essential for our wellbeing.







And here, in the Venetian Lagoon, nature is also our teacher. It instructs us how to live in equilibrium, to appreciate individual elements for the contribution they make to the bigger picture, and to embrace the beauty of opposites.

We are convinced that the time to think of nature as our guide is right now: that is why we at Torresella are working hard to protect it, respect it, and live together with it in harmony.

Being “on nature’s side” is a profound commitment, which celebrates being interconnected, awareness and responsibility.

It is a promise to give back to our land what it has so generously donated to us: the precious gift that, today, we put on your table in the shape of our wines.





# A BALANCE BETWEEN NATURE AND CULTURE

Our scenery is absolutely unique. On one side there are the majestic peaks of the Alps, on the other the lagoon of Venice, a treasure of biodiversity recognized as a UNESCO World Heritage Site. Here in the heart of the Veneto, we find a zone that is fertile and rich in minerals, embraced by the Livenza and Tagliamento rivers which make the surrounding area even more special.











An agricultural landscape far removed from the hustle and bustle of the major urban centers, where life and work proceed in perfect harmony with the natural surroundings, and where some of the last humid zones in Europe remain unspoiled, welcoming herons and other migrating birds, with their seasonal, dancing flight.

Torressella has taken up the legacy of the Ancient Romans and of the Venetian Republic by taking care of this corner of the Veneto, which these past rulers had already decreed an outstanding source of bread and wine alike.



VENETO

# THE EASTERN VENETO





# A SYMBIOSIS OF LAND, WATER AND SKY

The vineyards of Torresella stretch from Villanova di Fossalta di Portogruaro to the sea, embracing the atmospheric lagoon of Venice. The terrain lying between the wide alluvial beds of the Livenza and Tagliamento rivers, characterized by a limited altitude above sea level, offers soils rich in mineral salts and clay.

This unique environment, where the hot summers reveal a minimal thermal excursion between day and night, is however constantly tempered by breezes from the sea. Thanks to these, the air is enriched with a delicate saltiness. It is here, where the shores of the lagoon meet the countryside of the Veneto, that our vines grow.







# A CONSTANT COMMITMENT



It is since 1984 that we have decided which side to be on: on nature's side. Torresella's path of responsible growth, which places sustainability at the heart of our everyday decisions, is based on this awareness.







**Clonal selection**, combined with careful canopy management, allows us to create ideal microclimatic conditions for the grapes to ripen.



**The use of our subsurface drip system**, a result of our dedication to innovation, guarantees efficient irrigation with great savings in terms of fresh water.



**Maintaining biodiversity** allows the ecosystem's flora and fauna to protect the vines from viruses and diseases.



**Zero tolerance for chemical herbicides**, in favor of more attentive, hands-on vineyard husbandry.



We have made a really determined choice with regard to energy: **we have always sought clean energy**, obtained from renewable sources.



All our packaging is made from **environmentally friendly materials that are FSC certified**.



The bottles used for our wines are mostly made of **recycled glass** and can be recycled again after use.



**We have obtained SQNPI** – National Quality System for Integrated Production – **certification**, guaranteeing production methods that reduce the impact on the environment and on consumers' health to a minimum.



**We participate in UPM Raflatac's Rafcycle program**, which allows us to recuperate the waste from self-adhesive labels deriving from the bottling process, so that it can be transformed into new products, in line with the practices of the circular economy.







# THE A ATMOSPHERE UNIQUE OF AREA







# OUR NEW IDENTITY

The inspiration for Torresella's new packaging comes from the fascinating scenery of the Venetian sandbars. The harmonious combination of land, water and sky, viewed from above as if we were herons in flight, is reflected in the design and in the delicate tones used. The restyling captures the perfect symbiosis between elements that are only apparently opposed to each other, celebrating the fluid, sinuous lines along which they come together. Torresella's new labels offer, therefore, not only a privileged gaze at an iconic landscape, but also an absorbing sensory interpretation of the wines they represent.





# PROSECCO

## DOC EXTRA DRY

Pale straw yellow in color, this sparkling wine unfolds intense aromas of citrus and white-fleshed fruit on the nose. In the mouth, it relaxes into a dynamic and rhythmic sip thanks to a perlage of extreme finesse and persistence, adept at cadencing the aromatic expression of spring flowers and sweet, crisp fruit in the long finish.

### SERVING SUGGESTIONS

Interesting as an aperitif, it excellently accompanies both vegetable- and fish-based appetizers, also offering itself as a fun companion on savory and spicy-tasting courses, especially of Mediterranean and Asian cuisine.

### GRAPES

Glera

### PRODUCTION ZONE

The eastern part of the Province of Venice

### TYPE OF SOIL

Of morainic origin, alluvial and with little depth

### ALCOHOL LEVEL

11,00% vol.

### SERVING TEMPERATURE

8 - 10 °C





# PROSECCO DOC ROSE BRUT

A pale pink hue is the sophisticated introduction to a fragrant floral bouquet, with hints of citrus and a distinct aroma of red berry fruits on the nose. These elegant scents are celebrated on the palate in a freshness which is as intense as it is enchanting, and rendered joyful by the fluttering bubbles which bring out the wine's innate lightness and drinkability and provide a delightfully lingering finish to its delicate aromas.

## SERVING SUGGESTIONS

Ideal as an aperitif. A wonderful companion to a whole range of traditional Italian antipasti, as well as vegetarian and fish dishes, especially those featuring ingredients which are pinkish in colour (prawns, salmon, turnip, tomatoes etc.) and are all about lightness and freshness. An equally interesting and seductive pairing with flavoursome, spicy Asian cuisine.

## GRAPES

Glera

## PRODUCTION ZONE

North-east Italy

## TYPE OF SOIL

Medium-textured fluvial, alluvial soils

## ALCOHOL LEVEL

11,00% vol.

## SERVING TEMPERATURE

8 - 10 °C





# PINOT GRIGIO

## VENEZIA DOC

A dry white wine, straw-yellow in color. It stands out with its finesse and savouriness on both the nose and palate with delicate pear and green apple notes on the finish.

### SERVING SUGGESTIONS

Excellent as an aperitif, it also pairs well with both simple and elaborate dishes based on vegetable and fish.

### GRAPES

Pinot Grigio

### PRODUCTION ZONE

The eastern part of the Province of Venice

### TYPE OF SOIL

Of riverine alluvial origin, clayey

### ALCOHOL LEVEL

12,00% vol.

### SERVING TEMPERATURE

10 - 12 °C



SISTEMA DI QUALITÀ NAZIONALE  
PRODUZIONE INTEGRATA





# CHARDONNAY VENETO IGT

A dry white wine, with a deep straw-yellow color. It has the fine, elegant aromas that are characteristic of the variety, as well as a backbone of acidity that keeps it attractively fresh.

## SERVING SUGGESTIONS

Vegetable hors d'oeuvres and white meat dishes. Ideal with baked or grilled fish.

## GRAPES

Chardonnay

## PRODUCTION ZONE

The Veneto

## TYPE OF SOIL

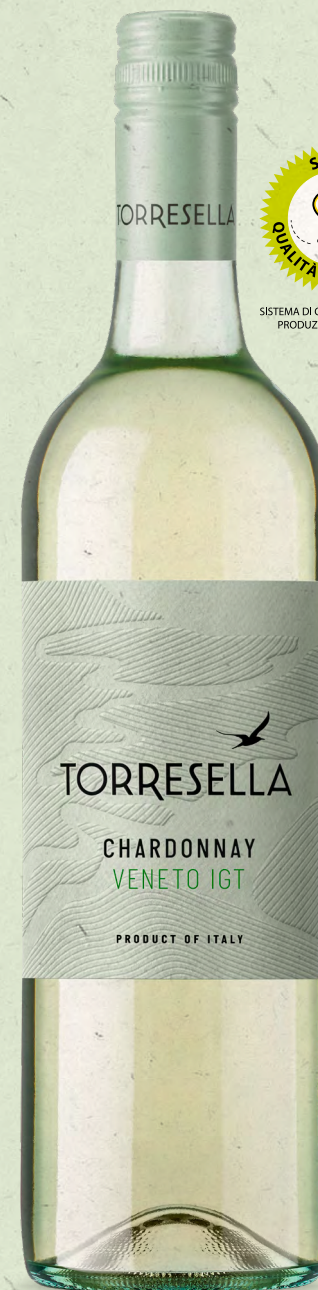
Of riverine alluvial origin, clayey

## ALCOHOL LEVEL

12,50% vol.

## SERVING TEMPERATURE

10 - 12 °C





# SAUVIGNON VENETO IGT

A dry white wine, straw-yellow in color with greenish highlights. The herbaceous fragrance, which is reminiscent of elderflowers, is typical of the variety. Attractively mellow fruit overlies a nice backbone of refreshing acidity.

## SERVING SUGGESTIONS

Appetizers and fish recipes with sauces; vegetable risottos.

## GRAPES

Sauvignon

## PRODUCTION ZONE

The Veneto

## TYPE OF SOIL

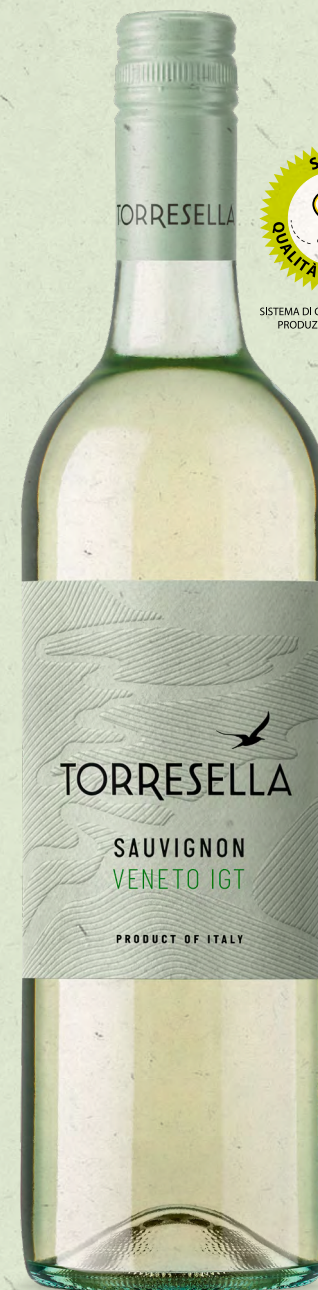
Of riverine alluvial origin, clayey

## ALCOHOL LEVEL

12,50% vol.

## SERVING TEMPERATURE

10 - 12 °C



SISTEMA DI QUALITÀ NAZIONALE  
PRODUZIONE INTEGRATA





# TRAMINER AROMATICO VENETO IGT

The straw-yellow hue is a herald to its classic aromatic bouquet packed with floral notes, citrus, tropical fruit and sweet spices. Full and dynamic on the palate, and bursting with a freshness which amplifies its aromatic fragrance.

## SERVING SUGGESTIONS

Starters, pasta and rice dishes, particularly those featuring fish or richly aromatic ingredients. Well suited to sweet or spicy dishes.

## GRAPES

Traminer

## PRODUCTION ZONE

The Veneto

## TYPE OF SOIL

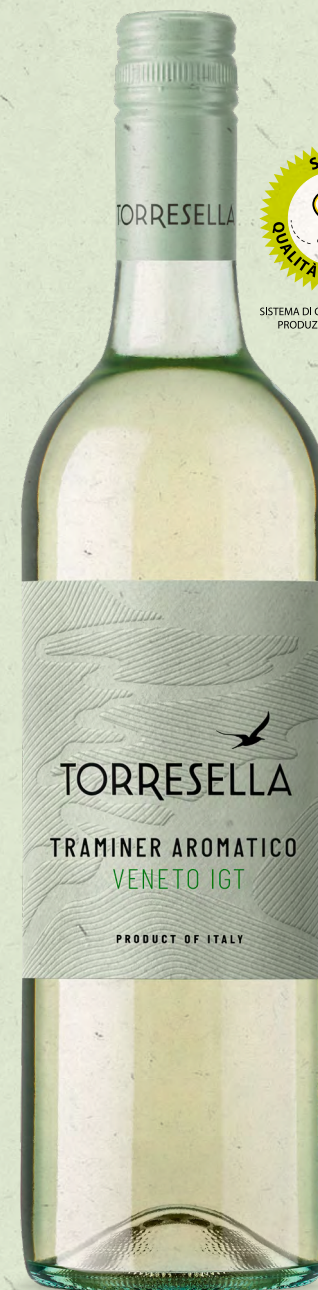
Fluvial and alluvial in origin, clay

## ALCOHOL LEVEL

12,00% vol.

## SERVING TEMPERATURE

8 - 10 °C





# PINOT GRIGIO VENEZIA

# ROSÉ DOC

Its old rosé color with coppery nuances acts as a prelude to a fragrant bouquet, characterized by delicate hints of citrus fruits and wild berries. On the palate it is light, vibrant and fresh yet full-flavored, with an engaging finish thanks to the underlying tangy vein.

## SERVING SUGGESTIONS

Even if it makes an excellent aperitif, it expresses itself to the full when accompanying fish dishes with pinkish hints, such as those based on salmon or shrimp. It is also worth trying with recipes that include delicately spicy ingredients.

## GRAPES

Pinot Grigio

## PRODUCTION ZONE

The eastern part of the Province of Venice

## TYPE OF SOIL

Of riverine alluvial origin, clayey

## ALCOHOL LEVEL

12,00% vol.

## SERVING TEMPERATURE

10 - 12 °C





# MERLOT

## VENETO IGT

A dry red wine with a characteristic vinous aroma and a delicately herbaceous flavor; its taste highlights well-structured, rounded fruit, but also considerable body and moderate tannins.

### SERVING SUGGESTIONS

It is excellent with roasts, grilled red meats and rich poultry dishes, such as duck or guinea fowl.

### GRAPES

Merlot

### PRODUCTION ZONE

The Veneto

### TYPE OF SOIL

Of riverine alluvial origin, clayey

### ALCOHOL LEVEL

13,00% vol.

### SERVING TEMPERATURE

16 - 18 °C







# CABERNET SAUVIGNON

## VENETO IGT

Deep red in colour, the wine's dominant aroma is soft berry fruits, both red and black, with herbal notes and hints of spice. Dynamic on the palate, revealing freshness and a savouriness which rides on smooth tannins and a long-lasting aromatic finish.

### SERVING SUGGESTIONS

Perfectly suited to strongly-flavoured meat dishes, such as barbecues, game birds (including duck and goose), as well as mature cheeses.

### GRAPES

Cabernet Sauvignon

### PRODUCTION ZONE

Province of Venice

### TYPE OF SOIL

Tending to clay, fluvial and lagoon origin

### ALCOHOL LEVEL

13,00% vol.

### SERVING TEMPERATURE

16 - 18 °C





# REFOSCO DAL PEDUNCOLO ROSSO VENETO IGT

A red wine with a marked personality and a characteristic deep red color. It displays rich scents of wild berries and has a long finish with attractive faintly bitter tones.

## SERVING SUGGESTIONS

It is particularly suitable for meat dishes, from mixed grills to game.

## GRAPES

Refosco dal Peduncolo Rosso

## PRODUCTION ZONE

The Veneto

## TYPE OF SOIL

Of riverine alluvial origin, clayey

## ALCOHOL LEVEL

12,50% vol.

## SERVING TEMPERATURE

16 - 18 °C





# PINOT NERO VENETO IGT

The seductive red hue is a prelude to scents of red fruits and berries, especially raspberries, strawberries and black cherries, as well as sweet spices (cinnamon). This aromatic bouquet continues on the palate which is dominated by fragrant freshness and silky tannins that are ever present in the pleasing mouthfeel.

## SERVING SUGGESTIONS

A very versatile wine to accompany a whole range of foods from fish served with sauce, to pasta with ragu, soups and mushroom risottos, not to mention cured meats and rare or raw red meat dishes.

## GRAPES

Pinot Nero

## PRODUCTION ZONE

Veneto

## TYPE OF SOIL

Fluvial and alluvial in origin, clay

## ALCOHOL LEVEL

12,00% vol.

## SERVING TEMPERATURE

12 - 14 °C





ON NATURE'S SIDE

**Cantine Torresella Spa**

Via Ita Marzotto, 8  
30025 Fossalta di  
Portogruaro (VE)

T. +39 0421 246 111  
F. +39 0421 246 417  
[info@torresella.com](mailto:info@torresella.com)

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



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