

Rocca Bernarda



Steeped in history, Rocca Bernarda has long been a point of reference in Friulan enology. One of the first wine estates dating back to 1559 when agronomical practices were confined only to the finest territories. Considered one of the most exemplary estates in Friuli, "Rocca Bernarda", from which it takes its name, has a unique microclimate with spectacular terraced vineyards protected by the Julian Alps. The soil, "ponca", formed more than 40 million years ago is a mixture of sand stone and marl and yields complex wines, reflecting the region's character in its unmistakable minerality. Rocca Bernarda has made significant contributions to the valorization of the native grape. In particular, Picolit (considered Italy's Sauternes), owes its survival to Rocca Bernarda. (Total property: 220 ha Vineyards: 38,5 ha).

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Cabernet Franc Friuli Colli Orientali D.O.C.

A distinct and elegant Cabernet Franc, from vineyards surrounding the ancient castle in an excellent position on marl and sandstone soil, exhibiting a beautiful bouquet of wild flowers, spice and red currants. This solid richly fruity wine brings out both concentrated tannins and opulent, red berry flavours, The mineral layer gives definition and personality.

Appellation:	Friuli Colli Orientali D.O.C.
Varietal:	Cabernet Franc
Altitude:	140 metres a.s.l.
Exposure:	South-west exposure
Soil:	Marl and sandstone of oceanic origin
Growing system:	Guyot and cappuccina (double-arched cane)
Planting density:	5400 vines per hectare
Harvest Period:	Grapes hand-picked in the last decade of October
Fermentation et aging:	Maceration takes place in steel tanks for 10 days. Must is drawn off the lees to finish alcoholic fermentation, and malolactic fermentation begins at once. After aging 8 months in stainless steel, the wine is bottled in June.
Yield per hectare:	30 ql
Available sizes:	750 ml (Bottle)

