

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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Chardonnay Friuli Colli Orientali D.O.C.

Chardonnay grapes ripen superbly on the terraced slopes of Rocca Bernarda, and the ratio of sugar to acidity is invariably ideal. The fruit is harvested manually and vinified according to its degree of ripeness. Power, longevity and freshness are the distinguishing characteristics of this fine wine. Elegant fragrances reminiscent of ripe apples, banana and fresh-baked crusty bread. It is warm on the palate and full-bodied, a superbly balanced wine.

Appellation:	Friuli Colli Orientali D.O.C.
Varietal:	Chardonnay
Altitude:	130 metres a.s.l.
Exposure:	Eastern exposure
Soil:	Marl and sandstone of oceanic origin
Growing system:	Guyot
Planting density:	5400 vines per hectare
Harvest Period:	Grapes hand-picked in the first ten days of september
Fermentation et aging:	Stainless steel tanks, aged for 5 months on lees
Yield per hectare:	40 ql
Available sizes:	750 ml (Bottle)

