

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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Friulano

Friuli Colli Orientali D.O.C.

The traditional white wine of Friuli made from the native Friulano grape, which yields its best results when grown on the sunny terraced hillsides of Rocca Bernarda. The delicate nose has buttery nuances and a faint hint of almonds. On the palate it is full and dry, with a pleasant, slightly bitter aftertaste.

Appellation:	Friuli Colli Orientali D.O.C.
Varietal:	Friulano
Altitude:	120 metres a.s.l.
Exposure:	South-eastern 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 second half of september
Fermentation et aging:	Stainless steel tanks, aged for 5 months on lees
Yield per hectare:	45 ql
Available sizes:	750 ml (Bottle)

