

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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Merlot Friuli Colli Orientali D.O.C.

Rocca Bernarda's soil and spectacular terraced vineyards have created the perfect environment for this Bordeaux variety to thrive, yielding remarkable wines. As early as the mid 19th century Merlot was planted in the Friuli region. The full, fragrant aroma mingles faint grassy hints with notes of raspberry and blueberry. Full-bodied, with structure that highlights its softness and opulence.

Appellation:	Friuli Colli Orientali D.O.C.
Varietal:	Merlot
Altitude:	150 metres a.s.l.
Exposure:	South-west 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 October
Fermentation et aging:	The must is fermented for 10 days with skins in stainless steel tanks and then followed by malolactic fermentation. It ages for at least eight months, then ages for a minimum of three additional months in the bottle.
Yield per hectare:	50 ql
Available sizes:	750 ml (Bottle)

