

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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Pinot Grigio Friuli Colli Orientali D.O.C.

The Pinot Grigio grape reaches its full potential in the land of Friuli. At Rocca Bernarda, it is the first variety to be harvested. Pinot Grigio has a characteristically sweet aroma that recalls apricot, pears and acacia blossoms. On the palate: dry, elegant and full-bodied with a distinct minerality.

Appellation:	Friuli Colli Orientali D.O.C.
Varietal:	Pinot Grigio
Altitude:	130 metres a.s.l.
Exposure:	Northeast 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:	80 ql
Available sizes:	750 ml (Bottle)

