

# 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).

Rocca Bernarda Via Rocca Bernarda Premariacco (UD) FRIULI REGION • ITALIA - Tel. +39 0432 716914 - Fax +39 0432 716273 - [www.sagrivit.it](http://www.sagrivit.it)

## Refosco Dal Peduncolo Rosso Friuli Colli Orientali D.O.C.

"Dal peduncolo rosso" is derived from the variety's unusual red peduncle, or stalk. A classic Friulian red, Refosco dal Peduncolo Rosso has an excellent structure and ancient origins. It is characterized by an intense fruity aroma and a deep, vibrant color. The strong aroma is redolent of blackberries and forest fruits.

Appellation:	Friuli Colli Orientali D.O.C.
Varietal:	Refosco dal peduncolo rosso
Altitude:	150 metres a.s.l.
Exposure:	Southern exposure
Soil:	Marl and sandstone of oceanic origin
Growing system:	Guyot
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:	45 q/l
Available sizes:	750 ml (Bottle)

