

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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Ribolla Gialla

Friuli Colli Orientali D.O.C.

This traditional Friulian variety first achieved prominence at Rocca Bernarda in the early decades of the 20th century, when the estate was owned by the Perusini family. Today's wine still reveals its unique qualities. Extremely elegant and fruity, with notes of green apples. On the palate, fragrant and dry with a hint of softness.

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| Appellation: | Friuli Colli Orientali D.O.C. |
| Varietal: | Ribolla Gialla |
| Altitude: | 120 metres a.s.l. |
| Exposure: | Western 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 first ten days of september |
| Fermentation et aging: | Stainless steel tanks, aged for 5 months on lees |
| Yield per hectare: | 90 q/l |
| Available sizes: | 750 ml (Bottle) |

