



ROCCA BERNARDA

Cabernet Franc

Friuli Colli Orientali D.O.C.



Appellation:	Friuli Colli Orientali D.O.C.
Grape varieties:	Cabernet Franc
Elevation:	140 m.s.l.
Exposure:	South, southwest
Soil type:	Marl-sandstone from the Eocene epoch
Vine training system:	Guyot
Plant density:	5.400 plants per hectare
Winemaking:	Grapes harvested when very ripe. Fermentation for about ten days. Rackings, carried out according to traditional methods, allow a good extraction of tannins and colour. Natural malolactic fermentation. Aging for eight months in stainless steel tanks.
Bottles produced:	13.000 Bottles
Bottle sizes:	0,75 liters

A wine much appreciated for its interesting structure. Made from Cabernet Franc grapes cultivated on the historic vineyards surrounding the castle. Intense, harmonious and fruity aroma characterised by herbaceous hints, it reveals a great structure and full and velvety taste on the palate.

