



ROCCA BERNARDA

Centis

Friuli Colli Orientali D.O.C.

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| Appellation: | Friuli Colli Orientali D.O.C. |
| First vintage: | 1992 |
| Grape varieties: | Merlot |
| Elevation: | 150 m.s.l., vineyards planted on terraces locally called "Ronchi" |
| Exposure: | South, southwest |
| Soil type: | Marl-sandstone from the Eocene epoch |
| Vine training system: | Guyot |
| Plant density: | 5.400 plants per hectare |
| Winemaking: | <p>Grapes selected and harvested in the oldest vineyards surrounding Rocca Bernarda.</p> <p>Maceration and alcoholic fermentation take place in thermo-conditioned vats for about 15 days. At this stage continuous punching down are performed in order to obtain a better extraction of tannins and colour. The new wine is then left to age for about 18 months in French oak barriques, of which some new and others used for the second time. Finally, refinement continues in the bottle at least for eight months.</p> |
| Bottles produced: | 3.300 Bottles |
| Bottle sizes: | 0,75 liters, magnum and jéroboam |

Planted in Friuli in the mid-nineteenth century, this grape variety has found in Rocca Bernarda the ideal environment to achieve excellent maturation, giving life to wines of great intensity. Full and fragrant aroma with slightly herbaceous notes and hints of raspberry and blueberry. A full taste that highlights softness and opulence.

