



ROCCA BERNARDA

Novecento Bianco

Venezia Giulia I.G.T. Bianco



Appellation:	Venezia Giulia I.G.T.
First vintage:	2012
Grape varieties:	Blend white grape varieties
Elevation:	145 m.s.l.
Exposure:	Nord-est
Soil type:	Marl-sandstone from the Eocene epoch
Vine training system:	Double Guyot and Guyot
Plant density:	3300 plants per hectare
Winemaking:	The grapes are harvested when fully ripe and vinified separately. Fermentation takes place in stainless steel tanks with subsequent pumping over on the fine lees while a small part rests in Barrique. After bottling, a period of refinement in the bottle of at least two months follows.
Bottles produced:	6.600 Bottles
Bottle sizes:	0,75 liters

The Novecento Bianco is born from the grapes of the vineyards of the "Rocca Bernarda" company whose plant dates back to the 1950s. Fine and elegant, it recalls ripe fruit and slight hints of honey, on the palate it is complex, balanced and enveloping.

