



ROCCA BERNARDA

Picolit

Colli Orientali del Friuli D.O.C.G.

Appellation:	Colli Orientali del Friuli D.O.C.G.
First vintage:	1906
Grape varieties:	Picolit
Elevation:	160 m.s.l., vineyards planted on terraces locally called "Ronchi"
Exposure:	South, Southeast
Soil type:	Marl-sandstone from the Eocene epoch
Vine training system:	Double Guyot and Guyot
Plant density:	5.400 plants per hectare

Winemaking: After selection and harvesting, Picolit grapes rest for about one month on racks in ventilated rooms until the sugar concentration reaches the desired level. During this period the grapes are subjected to manual selection several times in order to eliminate any mouldy or damaged grapes. After pressing, fermentation takes place slowly in wooden barrels and spontaneously ends with at the beginning of winter, thus leaving a rather high sugar residue (over 100g/L). The subsequent stages of aging on the lees and the long refinement in the bottle complete the winemaking of this Picolit, also characterised by a long shelf life.

Bottles produced: 1.500 Bottles

Bottle sizes: 0,50 liters

Sweet, rare and precious wine. The perfect balance of this wine is the feature that makes it truly unique. Rocca Bernarda has been cultivating and selecting this oenological gem for over a century. Ancient vineyards and various clones give unrepeatable characteristics to our Picolit. A brilliant golden yellow colour reveals aromas reminiscent of apricot, citrus fruits, ripe figs and acacia honey. Characterised by complex mouthfeel sensations, this is a sweet wine, never filling, with a long length, rich in hints of honey, candied fruit and ripe fruit.

