



ROCCA BERNARDA

Pignolo

Friuli Colli Orientali D.O.C.

Appellation:	Friuli Colli Orientali D.O.C.
First vintage:	2006
Grape varieties:	Pignolo
Elevation:	150 m.s.l., vineyards planted on terraces locally called "Ronchi"
Exposure:	South
Soil type:	Marl-sandstone from the Eocene epoch
Vine training system:	Guyot
Plant density:	5.400 plants per hectare
Winemaking:	After about 20 days of maceration on the skins, the wine is moved to French oak barriques where it will carry out malolactic fermentation and will age at least for 18 months. After a long period of refinement in the bottle it will manage to reveal its best potential
Bottles produced:	3.300 Bottles
Bottle sizes:	0,75 liters

Rocca Bernarda is a winery that has always been a point of reference for Friulian oenology, which counts among its vines "Pignolo", a native grape variety highly appreciated for its structure and long life. Ancient origins for a majestic red wine with great character. This area, particularly suitable for growing grapes and with an excellent southern exposure, is the perfect environment for our Pignolo. Particular fruity notes on the nose, with hints of blackberry, plum and notes of violet. A very soft taste characterises a red wine much appreciated for its tannins. Good shelf life, it gives its best after a few years of refinement in the bottle.

