



ROCCA BERNARDA

# Refosco dal Peduncolo Rosso

Friuli Colli Orientali D.O.C.

<b>Appellation:</b>	Friuli Colli Orientali D.O.C.
<b>Grape varieties:</b>	Refosco dal Peduncolo Rosso
<b>Elevation:</b>	150 m.s.l.
<b>Exposure:</b>	South
<b>Soil type:</b>	Marl-sandstone from the Eocene epoch
<b>Vine training system:</b>	Double Guyot and Guyot
<b>Plant density:</b>	5.400 plants per hectare
<b>Winemaking:</b>	Maceration for at least ten days in steel barrels to facilitate the extraction of colour and tannins. The must-wine ends the alcoholic fermentation and in a natural way immediately begins the malolactic one, giving the new wine a greater roundness. Aging in steel vats for about eight months.
<b>Bottles produced:</b>	13.000 Bottles
<b>Bottle sizes:</b>	0,75 liters

The expression "dal Peduncolo Rosso" derives from the particular colour of the peduncle, central axis of the bunch supporting the grapes. Typical Friulian red wine of great structure and ancient origins, characterised by an intense fruity aroma and enhanced by an intense and lively colour. Strong, mouthfilling and slightly tannic flavour on the palate.

