



ROCCA BERNARDA

Ribolla Gialla

Friuli Colli Orientali D.O.C.



Appellation:	Friuli Colli Orientali D.O.C.
Grape varieties:	Ribolla Gialla
Elevation:	120 m.s.l.
Exposure:	Southwest
Soil type:	Marl-sandstone from the Eocene epoch
Vine training system:	Double Guyot and Guyot
Plant density:	5.400 plants per hectare
Winemaking:	Fermentation at a controlled temperature. Aging on fine lees for five months
Bottles produced:	35.000 Bottles
Bottle sizes:	0,75 liters

Traditional Friulian wine, improved by Rocca Bernarda since the early decades of the 1900s and still showing particular characteristics of uniqueness. Elegant and fruity, it is characterised by hints of green apple. Fragrant and dry on the palate with a pleasant softness.

