



ROCCA BERNARDA

# Sauvignon

Friuli Colli Orientali D.O.C.



<b>Appellation:</b>	Friuli Colli Orientali D.O.C.
<b>Grape varieties:</b>	Sauvignon
<b>Elevation:</b>	120 m.s.l.
<b>Exposure:</b>	Southeast
<b>Soil type:</b>	Marl-sandstone from the Eocene epoch
<b>Vine training system:</b>	Guyot
<b>Plant density:</b>	5.400 plants per hectare

**Winemaking:** The harvest takes place at different times in order to allow the harvest of both early and late ripening grapes. All subsequent stages (crushing, pressing, temperature-controlled fermentation and racking) are carried out with great care and with oxygen control to preserve the aromas. Winemaking takes place inside protected atmosphere cellars. Aging for about 5 months on fine lees in stainless steel tanks followed by bottling and refinement in bottle for at least two months before being placed on the market.

**Bottles produced:** 13.000 Bottles

**Bottle sizes:** 0,75 liters

Native variety from the Bordeaux area, Sauvignon Blanc grapes have found in Friuli the right place to reveal their exceptional aromatic characteristics. Our Sauvignon is characterised by a well balance between aroma and flavour. A complex, structured and versatile wine.

