



ROCCA BERNARDA

Vineis

Appellation:	Friuli Colli Orientali D.O.C.
Grape varieties:	Friulano
Elevation:	200 m.s.l.
Exposure:	South, southeast
Soil type:	Marl-sandstone from the Eocene epoch
Vine training system:	Double Guyot and Guyot
Plant density:	5400 plants per hectare
Winemaking:	Short skin maceration, a part of the must ferments in 500 L French oak tonneaux, while the remaining part ferments in a steel tank at a controlled temperature. Subsequently the wine is left to age separately for the following eight months and, once blended and bottled, it refines in the bottle for three months before being placed on the market.
Bottles produced:	3.300 bottles
Bottle sizes:	0,75 liters

Vineis, the historic white wine of Rocca Bernarda, takes its name from a plaque posted on the walls of the building bearing the inscription "VINEIS AVITIS REST ET AUCTIS" to remember that the vine was already cultivated in that place in 1567. This wine is made from Friulano grapes grown on a single vineyard with an average age of 100 years.

Produced only in the best years, Vineis represents what for us is the highest expression of the most historic native white grape variety found in the Colli Orientali del Friuli area.

