



Grape Varieties	100% Friulano
Winemaker	Cristiano & Michele Specogna
Closure	Screwcap
ABV	12.5%
Bottle Sizes	75cl

PRODUCER

The Specogna family owns 25 hectares of vineyard on the hill of Rocca Bernarda in the heart of the Colli Orientali DOC in Friuli Venezia Giulia. Their vineyards are planted in a spectacular amphitheatre and tended organically by Michele and Cristian Specogna, so the quality of the fruit they bring to the winery is impeccable. As a result, they are keen to get as much flavour as possible from their grapes.

VINEYARDS

The grapes for this wine are sourced from a small vineyard at Rocca Bernarda at 150 metres above sea level on a north-east-facing slope. The soils are a mix of sandstone and marl. The vines were planted between 1963 and 2000 at a density ranging from 3,500 to 5,000 plants per hectare. The vines are trained using the Cappuccina system, a traditional Friulian method in which the canopy is divided and gently arched, promoting balanced vigour, good airflow and even ripening.

VINTAGE

The 2024 vintage was defined by persistent rainfall and elevated disease pressure throughout the growing season. Weather fluctuations between rainy periods and warmth slowed ripening, yet harvest began earlier than expected in most areas. Despite the challenging wet conditions, the vintage delivered remarkably healthy grapes.

VINIFICATION

The grapes were harvested by hand in early September. After a soft crushing, the must was chilled to 7-8°C and then macerated on the skins for 48 hours at low temperatures. Following racking, the must underwent fermentation with indigenous yeasts in stainless-steel tanks. 80% of the wine remained in tank with lees stirring every 20 days. The remaining 20% was transferred to large 1500 litre oak barrels with lees stirring every 10 days. After eight months, the wine was blended and bottled.

TASTING NOTES

This wine is an intense golden yellow in colour. The nose is complex and spicy with hints of citrus fruit, almond, white peach, and white pepper. The palate is powerful and structured with good acidity and harmonious flavours. The finish is persistent with flavours of exotic fruit and almond.