



Grape Varieties	<b>100% Ribolla Gialla</b>
Winemaker	<b>Cristian and Michele Specogna</b>
Closure	<b>Screwcap</b>
ABV	<b>12%</b>
Residual Sugar	<b>0.2g/L</b>
Acidity	<b>4.64g/L</b>
Wine pH	<b>3.38</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Organic, Vegetarian, Vegan</b>

**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 family has 25 hectares of vineyard on the hill of Rocca Bernarda in the heart of the Colli Orientali DOC zone. Vineyards are situated at an altitude of 120 metres above sea level, with south-east exposure. The soil is marl, sandstone and clay and planting density is 4,000 vines per hectare. The vines are trained to the Guyot system.

**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**

Once the grapes arrived at the winery, they were gently whole-bunch pressed. Most of the wine was fermented and aged in stainless steel tanks, while the remainder in big barrels. After a few months, the two were blended and bottled.

**TASTING NOTES**

Straw yellow in colour with light green hues. The nose is characterised by citrus fruits, vanilla, and soft spice. It is complex and well integrated on the palate with a rich texture and a long, fresh finish.