



LIS FADIS®

VINI DEI COLLI ORIENTALI

Name: BERGUL - Red Grapes
Denominazione Origine Controllata - Friuli Colli Orientali.

Grape variety: Old Refosco dal Peduncolo Rosso, Schioppettino and Merlot dal Peduncolo Rosso biotypes.

Vine age: 10-30 years.

Territory: Terraced vineyards, marly soils with a good percentage of sand, exposure to east-south-west, altitude 150-250 m above sea level.

Training system: Classic single Guyot, 4-5 productive buds per trunk.

Production: 30-35 ql / ha.

Harvest: Manual in small crates, then checked on vibrating sorting table.

Vinification: The grapes ripen at different times and are handled separately in the fermentation and maceration phases. For the Refosco, fermentation takes place in 1000-litre oak vats for about 20-30 days, punched down by hand and then soft pressed. For the Merlot, this operation is carried out in concrete vats, while for the Schioppettino both oak and cement vats are used.

Ageing: Each grape variety is transferred to oak barrels, of various sizes, for about 18-20 months before being assembled in 1600-litre casks where they stay for 9-10 months. The wine is then bottled and left to age for about 12 months before being released for retailing.

Colour: Ruby-red with violet hues.

Serving temperature: 18°C.



LIS FADIS®

Strada S. Anna n. 66 - 33043 Spessa di Cividale (UD) Italy
Tel. +39 0432 719510 - info@lisfadis.com - www.lisfadis.com