

# RODARO

SINCE 1846

FRIULI VENEZIA GIULIA VINEYARDS

## ROSÉ NATURE RODARO 2013

### VINO SPUMANTE DI QUALITA' - Pas Dosé - CLASSIC METHOD LABEL - Millesimato 2013

<b>Grape variety</b>	Pinot 100% - From Red Bunches	<b>Vineyard name</b>	Romain (Terraced Hillsides)
<b>Age of vines</b>	11 years old	<b>Vineyard altitude</b>	130 mt. a.s.l
<b>Vineyard aspects</b>	East & West facing	<b>Soil composition</b>	Marl and sandstone flysch of Eocene origin ("ponca")
<b>Vine cultivation system</b>	Guyot	<b>Vine density per hectare</b>	5.500 vines
<b>Yield per hectare</b>	5.500 vines	<b>Grape yield per plant</b>	Approx. 1.5 Kg.
<b>Harvest period</b>	August	<b>Harvesting</b>	Manual
<b>Grape provenance</b>	100% Single Estate wine	<b>Pest control</b>	Low environmental impact integrated pest management
<b>Notes</b>		<b>Wine style</b>	Sparkling Rosé Pas Dosé (Brut Nature / Brut Zero)
<b>Average annual quantity</b>	3.400 (0.75cl) / 450 (1.5 l)	<b>Vinification</b>	Stainless Steel
<b>Ageing</b>	In the bottle for 32 months	<b>Alcohol content</b>	12%
<b>Technical data</b>	Acidity: 6.90 gr/l - Non-reducing extract: 19.00gr/l	<b>Serving temperature</b>	12° C
<b>Evolutionary peak from</b>	2 years after the dégorgement	<b>Cellar Longevity</b>	/
<b>Sensory profile</b>	What emotions emerge from just the appearance of this wine! Its dense, luminous mousse explodes into the glass, then very gradually recedes, leaving the gift of an impressive crown to delight the taster, and the slender, long-lingering bead of pin-point bubbles etches in one's visual memory the vibrancy of this rosé, particularly with its lively pink tonality. The visual enjoyment of the wine in the glass is intimately related to the dress of the bottle: the powder pink of the label leads inexorably to a coppery luminosity with beguiling hints of pinkish quartz and pink imperial topaz, all creating an atmosphere that is at once intimate and elegant. An initially delicate bouquet grows ever warmer and intense, opening to hints of creamy butter and fresh-baked pastries that gradually yield to floral impressions of rose petals and hibiscus. A seductive fruit component comes successively to the fore, beginning with elegant impressions of roasted nuts, such as hazelnut and almond, then to a warm outpouring of pink apple, peach, and strawberry; even more time reveals multi-layered essences of citrus, fragrant spices such as coriander, and spirituous impressions hinting of sherry and plum liqueur. In the mouth, the mousse, supple and succulent, is interwoven into, and counter-balances, every other component, while clean, sharp-edged flavours convey ultra-crisp impressions of fresh fruit and flinty mineral. A vein of pleasant bitterishness slows the progression, allowing the fruit to emerge slowly in all its glory and to linger well into the finish.		

**Pairings**

A classic-method with a great personality, perfect as aperitivo or with an entire meal. Wonderful with filled pasta, oven-baked dishes, shellfish, but also with every type of pizza.

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