

# RODARO

SINCE 1846

FRIULI VENEZIA GIULIA VINEYARDS

## ROSÉ NATURE RODARO 2012

### VINO SPUMANTE DI QUALITA' - Pas Dosé - CLASSIC METHOD LABEL - Millesimato 2012

<b>Grape variety</b>	Pinot 100% - From Red Bunches	<b>Vineyard name</b>	Romain (Terraced Hillside)
<b>Age of vines</b>	10 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>	Name on the label: Il Metodo Classico Rosé Pinot Nero (Pas Dosé) di Paolo Rodaro - Millesimato 2012	<b>Wine style</b>	Sparkling Rosé Pas Dosé (Brut Nature / Brut Zero)
<b>Average annual quantity</b>	2.300 (0.75cl) / 800 (1.5 l)	<b>Vinification</b>	Stainless Steel
<b>Ageing</b>	In the bottle for 20 months	<b>Alcohol content</b>	12%
<b>Technical data</b>	Acidity: 7.30 gr/l - Non-reducing extract: 18.50 gr/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>	Classic bronze tones with a pale salmon / golden copper hue. Persistent, countless, tiny bubbles. Elegant, sophisticated and fragrant with fresh wild strawberries and violets followed by more evolved notes including light crusted pastry. Crisp yet luscious, it is beautifully structured with silky smooth strawberry fruit that creates a perfect harmony of the senses.		
<b>Pairings</b>	Excellent aperitivo. Its freshness and elegance with a solid structure and persistence, that will allow you to serve it with every course of the meal.		