

RODARO

SINCE 1846

FRIULI VENEZIA GIULIA VINEYARDS

CABERNET FRANC FIORE RODARO 2015

DOP FRIULI COLLI ORIENTALI - FLOWER LABEL

Grape variety	CABERNET FRANC 100%	Vineyard name	Romain (Terraced Hillside) / Braida (Plain)
Age of vines	Between 20 -30 years old	Vineyard altitude	130 mt. a.s.l / 60 mt. a.s.l
Vineyard aspects	East / West facing	Soil composition	Marl and sandstone flysch of Eocene origin ("ponca")
Vine cultivation system	Guyot and Cappuccina	Vine density per hectar	4.500 - 5.000 vines
Yield per hectare	4.500 - 5.000 vines	Grape yield per plant	Approx. 1.5 Kg.
Harvest period	Late September	Harvesting	Manual
Grape provenance	100% Single Estate wine	Pest control	Low environmental impact integrated pest management
Notes		Wine style	Dry RED
Average annual quantity	18.000 (0,75 l)	Vinification	Soft pressing followed by fermentation in stainless steel tanks at controlled temperature
Ageing	In Inox for 8-12 months	Alcohol content	12,5%
Technical data	Acidity: 4.90 gr/l - Non-reducing extract: 28.40 gr/l	Serving temperature	18° C
Evolutionary peak from	3-4 years after the harvest	Cellar Longevity	10-20 years after the harvest
Sensory profile	The wine greets the eye with a luminous, energy-laden purple. The nose opens to red fruits and spices, such as cassis, wild strawberry and syrpped blueberries, alongside clove and Madagascar pepper, which are unfolded in turn by warm, appealing impressions of smooth pipe tobacco and tree-wood, such as eucalyptus as cedar, all lifted by subtle hints of blossoms. This expansive aromatic complex is an inviting prelude to immediate enjoyment. The first sip reveals its hallmarks of rich depth and superb balance, with the four primary components in an animated equilibrium among themselves. A delicate vein of earthy mineral lingers on into a finish marked by a hint of tangy wild red berry.		
Pairings	The wine's interplay of bouquet and palate and appreciable weight makes it a fine partner to game birds in aromatic sauces, and to mature cheeses in vegetarian preparations. It is superb with Italian pancetta and with barbecued and grilled pork and lighter meats.		