

RODARO

SINCE 1846

FRIULI VENEZIA GIULIA VINEYARDS

PRA ZENAR RODARO 2015

DOP FRIULI COLLI ORIENTALI - LIMITED EDITION LABEL

Grape variety	VERDUZZO FRIULANO 100% (Native Variety)	Vineyard name	Romain / Rocca Bernarda (Terraced Hillsides)
Age of vines	25 years old	Vineyard altitude	MT. 130 a.s.l. / MT. 155 a.s.l.
Vineyard aspects	East West & East facing	Soil composition	Marl and sandstone flysch of Eocene origin ("ponca")
Vine cultivation system	Guyot	Vine density per hectar	5.500 vines
Yield per hectare	5.500 vines	Grape yield per plant	Approx. 1.5 Kg.
Harvest period	Late September	Harvesting	Manual - In small crates (2 kg)
Grape provenance	100% Single Estate wine	Pest control	Low environmental impact integrated pest management
Notes	1 Kg of grapes will yield approximately 0.25 l of wine. The production is available in the best vintages only.	Wine style	Sweet WHITE from Naturally Dried Grapes
Average annual quantity	3.900 (0.50 l)	Vinification	Manual selection of the healthiest grapes, placed in small crates to undergo the process of 'appassimento' (withering/raisining) in ambient storage for 3 months to concentrate the grape sugars. Following the harvest, the grapes are soft pressed and undergo a controlled fermentation
Ageing	Stainless steel tanks for 18 months	Alcohol content	10%
Technical data	Acidity: 4.90 gr/l - Non-reducing extract: 49.60 gr/l - Residual Sugars 223 gr/l	Serving temperature	12° C
Evolutionary peak from	5 years after the harvest	Cellar Longevity	10 years after the harvest
Sensory profile	A warm, intense amber greets the eye, with subtle orange highlights suggesting sweet slices of sun-dried fruit, a vision whose vibrant energy faithfully presages the superb sensory richness of both bouquet and palate. The nose immediately releases, in fact, a virtual explosion of ripe and sun-dried fruit, vividly conjuring up apricot and fig marmalade, candied peach and citrus zest, dates, raisins... Complementing this aromatic complex emerge impressions of lime-blossom honey, almond liqueur, and Port. On entering, the wine immediately impresses with its concentration, density, and weight in the mouth, all the components melding together in perfect harmony as it expands to fill the palate. Ultra-aromatic fruit, fresh and succulent, combines with an earthy minerality in a magisterial progression that finally cedes to a near-endless, richly-seductive finish redolent of hazelnut, almond, caramel, and other nuts and sweet impressions.		
Pairings	Meditation wine. It would pair well with aged cheese, blue cheese and foie gras.		