

# RODARO

SINCE 1846

FRIULI VENEZIA GIULIA VINEYARDS

## PRA ZENAR RODARO 2015

### DOP FRIULI COLLI ORIENTALI - LIMITED EDITION LABEL

<b>Grape variety</b>	VERDUZZO FRIULANO 100% (Native Variety)	<b>Vineyard name</b>	Romain / Rocca Bernarda (Terraced Hillsides)
<b>Age of vines</b>	25 years old	<b>Vineyard altitude</b>	MT. 130 a.s.l. / MT. 155 a.s.l.
<b>Vineyard aspects</b>	East West & East facing	<b>Soil composition</b>	Marl and sandstone flysch of Eocene origin ("ponca")
<b>Vine cultivation system</b>	Guyot	<b>Vine density per hectar</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>	Late September	<b>Harvesting</b>	Manual - In small crates (2 kg)
<b>Grape provenance</b>	100% Single Estate wine	<b>Pest control</b>	Low environmental impact integrated pest management
<b>Notes</b>	1 Kg of grapes will yield approximately 0.25 l of wine. The production is available in the best vintages only.	<b>Wine style</b>	Sweet WHITE from Naturally Dried Grapes
<b>Average annual quantity</b>	3.900 (0.50 l)	<b>Vinification</b>	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
<b>Ageing</b>	Stainless steel tanks for 18 months	<b>Alcohol content</b>	10%
<b>Technical data</b>	Acidity: 4.90 gr/l - Non-reducing extract: 49.60 gr/l - Residual Sugars 223 gr/l	<b>Serving temperature</b>	12° C
<b>Evolutionary peak from</b>	5 years after the harvest	<b>Cellar Longevity</b>	10 years after the harvest
<b>Sensory profile</b>	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.		
<b>Pairings</b>	Meditation wine. It would pair well with aged cheese, blue cheese and foie gras.		