

# RODARO

SINCE 1846

FRIULI VENEZIA GIULIA VINEYARDS

## PIGNOLO ROMAIN RODARO 2009

### DOP FRIULI COLLI ORIENTALI - ROMAIN LIMITED EDITION LABEL

<b>Grape variety</b>	PIGNOLO 100% (Native Variety)	<b>Vineyard name</b>	Conte Romano (Terraced Hillside)
<b>Age of vines</b>	18 years old	<b>Vineyard altitude</b>	180 mt. a.s.l
<b>Vineyard aspects</b>	West & South 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>	6.000 vines
<b>Yield per hectare</b>	6.000 vines	<b>Grape yield per plant</b>	Approx. 0.7 Kg.
<b>Harvest period</b>	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>	Evolutionary Wine. The production is available in the best vintages only. 1Kg of grapes will yield circa 0.5 l of wine.	<b>Wine style</b>	Dry RED from Naturally Dried Grapes
<b>Average annual quantity</b>	1.800 (0,75l), 400 (1,5l)	<b>Vinification</b>	Grapes naturally dry off the vine in small crates to enhance flavours and aromas prior to fermentation (Approx. 4 weeks)
<b>Ageing</b>	In large oak French barrels for 36 months	<b>Alcohol content</b>	15,50%
<b>Technical data</b>	Acidity: 5.10 gr/l - Non-reducing extract: 36.60 gr/l	<b>Serving temperature</b>	18° C
<b>Evolutionary peak from</b>	10 years after the harvest	<b>Cellar Longevity</b>	25 years after the harvest
<b>Sensory profile</b>	The wine appears a warm, garnet-edged ruby-red, boasting impressive depth and intensity. The nose initially releases evolved nuances of smooth, elegant spices, which slowly yield to appealing fragrances of mixed nuts and fruits, including date, fig, and wild strawberry. This aromatic complex is bolstered by a lively vein of black pepper and pipe tobacco, and complemented by vanilla, sandalwood, and nutmeg, while a delicate florality completes an aromatic mosaic of great harmony. Equally rich and multi-faceted is the wine's entry on the palate—complex, evolved, and with a generous alcoholic warmth. This liqueur-like component builds slowly and delicately, but then expands in the mouth with great verve, laced with vigorous impressions of earthy mineral and herbs. An exquisite suite of fine-grained tannins accompanies a progression that culminates in a finish infused with spices, dried fruit and nuts. The crafting of this Pignolo 2008 is the fruit of a great love for, and understanding of this grape variety and of the terroir that yields it. This wine partners beautifully with slow-cooked meat dishes and heightens the finest creations based on dark chocolate.		
<b>Pairings</b>	This wine partners beautifully with slow-cooked meat dishes and heightens the finest creations based on dark chocolate.		