

RODARO

SINCE 1846

FRIULI VENEZIA GIULIA VINEYARDS

PIGNOLO ROMAIN RODARO 2009

DOP FRIULI COLLI ORIENTALI - ROMAIN LIMITED EDITION LABEL

Grape variety	PIGNOLO 100% (Native Variety)	Vineyard name	Conte Romano (Terraced Hillside)
Age of vines	18 years old	Vineyard altitude	180 mt. a.s.l
Vineyard aspects	West & South East facing	Soil composition	Marl and sandstone flysch of Eocene origin ("ponca")
Vine cultivation system	Guyot	Vine density per hectare	6.000 vines
Yield per hectare	6.000 vines	Grape yield per plant	Approx. 0.7 Kg.
Harvest period	September	Harvesting	Manual - In small crates (2 kg)
Grape provenance	100% Single Estate wine	Pest control	Low environmental impact integrated pest management
Notes	Evolutionary Wine. The production is available in the best vintages only. 1Kg of grapes will yield circa 0.5 l of wine.	Wine style	Dry RED from Naturally Dried Grapes
Average annual quantity	1.800 (0,75l), 400 (1,5l)	Vinification	Grapes naturally dry off the vine in small crates to enhance flavours and aromas prior to fermentation (Approx. 4 weeks)
Ageing	In large oak French barrels for 36 months	Alcohol content	15,50%
Technical data	Acidity: 5.10 gr/l - Non-reducing extract: 36.60 gr/l	Serving temperature	18° C
Evolutionary peak from	10 years after the harvest	Cellar Longevity	25 years after the harvest
Sensory profile	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.		
Pairings	This wine partners beautifully with slow-cooked meat dishes and heightens the finest creations based on dark chocolate.		