

RODARO

SINCE 1846

FRIULI VENEZIA GIULIA VINEYARDS

REFOSCO DAL PEDUNCOLO ROSSO FIORE RODARO 2014

DOP FRIULI COLLI ORIENTALI - FLOWER LABEL

Grape variety	REFOSCO DAL PEDUNCOLO ROSSO 100% (Native Variety)	Vineyard name	Conte Romano (Terraced Hillsides)
Age of vines	17 years old	Vineyard altitude	180 mt. a.s.l
Vineyard aspects	East & West facing / South	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	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	10.000 (0,75 l)	Vinification	Maceration for 10 days at controlled temperatures between 27°C - 30°C. Alcoholic fermentation is followed by malolactic fermentation. Inox
Ageing	In large oak barrels for 12-24 months	Alcohol content	14,5%
Technical data	Acidity: 5.44 gr/l - Non-reducing extract: 31.90 gr/l	Serving temperature	18° C
Evolutionary peak from	5 years after the harvest	Cellar Longevity	15 years after the harvest
Sensory profile	This wine greets the eye with a dark, purple-veined ruby that presages its intensity and depth. The nose immediately releases smooth floral and vegetal notes, with sandalwood, mallow, hibiscus, cyclamen, sweet violets, and exotic woods. Allowing the wine to breathe a bit releases exotic spice and earthy mineral, along with hints of coriander, clove, and white pepper, backgrounded by smooth black liquorice. The wine enters dry and laden with a vibrant minerality. The mid-palate bursts with wild red berryfruit, then develops an alcoholic warmth as the wine progresses into a dry finish. Overall, the wine is marked by energy-laden fruit, a fat-cleansing acidity, and a strong personality.		
Pairings	This Refosco dal Peduncolo Rosso is a superb partner to long-marinated, baked wild game, fat, full-flavoured cheeses, succulent stews, and spicy-sauced grilled meats.		