

RODARO

SINCE 1846

FRIULI VENEZIA GIULIA VINEYARDS

MERLOT FIORE RODARO 2015

DOP FRIULI COLLI ORIENTALI - FLOWER LABEL

Grape variety	MERLOT 100%	Vineyard name	Rocca Bernarda (Terraced Hillside)
Age of vines	17 years old	Vineyard altitude	155 mt. a.s.l
Vineyard aspects	East facing	Soil composition	Marl and sandstone flysch of Eocene origin ("ponca")
Vine cultivation system	Guyot	Vine density per hectare	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	13.000 (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	13%
Technical data	Acidity: 5.18 gr/l - Non-reducing extract: 29.30 gr/l	Serving temperature	18° C
Evolutionary peak from	2-3 years after the harvest	Cellar Longevity	10 years after the harvest
Sensory profile	The wine appears an intense, distinctively vibrant ruby with hints of light purple. The nose opens initially to smooth toasty oak, then opens in leisurely succession to well-ripened berryfruit, suggesting liqueur sour cherry, raspberry, dried plum marmalade, redcurrant, and blueberry. At its most intense, this rich fruit conveys an impression of spaciousness and sun-kissed warmth classic to the finest Merlots. The expectations created by the bouquet are fully met on the palate, where its full body is complemented by a long-driving progression and the mid-palate is enriched by a generous charge of fruit, leaving space however for impressions of roasted nuts and dried fruit that continue into a finish that is lightly but pleasantly bitterish.		
Pairings	Its sensory exuberance makes this Merlot superbly versatile with food, ideal with medium-aged and young, fatty cheeses; sublime with any cut or style of pork; and truly royal with sweetish lighter meats, such rabbit and hare.		