

RODARO

SINCE 1846

FRIULI VENEZIA GIULIA VINEYARDS

PIGNOLO ROMAIN RODARO 2006

DOP FRIULI COLLI ORIENTALI - ROMAIN LIMITED EDITION LABEL

Grape variety	PIGNOLO 100% (Native Variety)	Vineyard name	Conte Romano (Terraced Hillside)
Age of vines	15 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 hectar	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	3.024 (0,75l), 114 (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	16%
Technical data	Acidity: 5.10 gr/l - Non-reducing extract: 38.50 gr/l	Serving temperature	18° C
Evolutionary peak from	10 years after the harvest	Cellar Longevity	25 years after the harvest
Sensory profile	Ripe red and black fruit, marasca, cherry combined with woodland aromas and dark chocolate. Spicy notes. Palate: dry and full-bodied, while rustic, this is a superbly structured wine with firm tannins offering a full mouth feel of black fruits, emerging spice. Excellent length. Very complex.		
Pairings	Roast game meats, salami and mature hard cheese. Dark chocolate with almonds.		