

# RODARO

SINCE 1846

FRIULI VENEZIA GIULIA VINEYARDS

## CABERNET SAUVIGNON ROMAIN RODARO 2011

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

<b>Grape variety</b>	CABERNET SAUVIGNON 100%	<b>Vineyard name</b>	Rocca Bernarda (Terraced Hillside)
<b>Age of vines</b>	22 years old	<b>Vineyard altitude</b>	155 mt. a.s.l
<b>Vineyard aspects</b>	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>	5.500 vines
<b>Yield per hectare</b>	5.500 vines	<b>Grape yield per plant</b>	Approx. 1.5 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>	2.828 (0,75 l)	<b>Vinification</b>	Grapes naturally dry off the vine in small crates to enhance flavours and aromas prior to fermentation (Approx. 6 weeks)
<b>Ageing</b>	In large oak French barrels for 24 months	<b>Alcohol content</b>	15%
<b>Technical data</b>	Acidity: 5.30 gr/l - Non-reducing extract: 32.30 gr/l	<b>Serving temperature</b>	18° C
<b>Evolutionary peak from</b>	6 years after the harvest	<b>Cellar Longevity</b>	15-20 years after the harvest
<b>Sensory profile</b>	The wine greets the eye with a deep, intense ruby red with garnet highlights. The nose initially releases impressive draughts of fruit and blossoms, resolving into dark fig marmalade and redcurrant, eucalyptus and cyclamen. A smooth, well-integrated spiciness hints at clove and Madagascar pepper. Overall, the bouquet is remarkably elegant. On entry, the immediate impression is of a superb liqueur wine. All of the components on the palate are well-proportioned and perfectly in place, yielding a wine that is dry, warm, and sweet-bitterish. Its considerable alcohol and superb fruit convey at the same time both intensity and overall harmony, bolstered by a smooth, fine-grained tannin that fuels a lengthy finish infused with heady notes of almond liqueur.		
<b>Pairings</b>	Enjoy it sipped by itself, but superb as well with the finest dishes of Italian and international cuisine that feature succulent, long-cooked meats.		