

RODARO

SINCE 1846

FRIULI VENEZIA GIULIA VINEYARDS

SCHIOPPETTINO ROMAIN RODARO 2011

DOP FRIULI COLLI ORIENTALI - ROMAIN LIMITED EDITION LABEL

Grape variety	SCHIOPPETTINO 100% (Native Variety)	Vineyard name	Rocca Bernarda (Terraced Hillside)
Age of vines	16-26 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 hectar	4.500- 5.000 vines
Yield per hectare	4.500- 5.000 vines	Grape yield per plant	Approx. 1.5 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	6.400 (0,75 l), 380 (1,5 l)	Vinification	Grapes naturally dry off the vine in small crates to enhance flavours and aromas prior to fermentation (Approx. 6 weeks)
Ageing	In large oak French barrels for 18-24 months	Alcohol content	15%
Technical data	Acidity: 5.30 gr/l - Non-reducing extract: 32.30 gr/l	Serving temperature	18° C
Evolutionary peak from	5-6 years after the harvest	Cellar Longevity	10-15 years after the harvest
Sensory profile	Luxurious mix of sweet wild fruit and spices. The vibrant scent of dancing black pepper emerges like a king on a bed of mulberries, distilled blueberries, raspberries, pomegranate and watermelon, covered in green frondage. Allowing wine to breath, the range of the sweet and spicy perceptions grows, bringing us the exotic presence of nutmeg, cocoa bean, coriander, vanilla, licorice. Soft persistence. Palate: intense and refined. It develops with a perfect fusion of the sweet and tasty elements and ends with growing tannins. Clean, dry, bittersweet final. Long-lasting persistence and aroma.		
Pairings	Pairs well with game meat, spicy grilled meat, pink pepper fillet, spicy medium aged cheeses.		