

RODARO

SINCE 1846

FRIULI VENEZIA GIULIA VINEYARDS

MERLOT FIORE RODARO 2014

DOP FRIULI COLLI ORIENTALI - FLOWER LABEL

Grape variety	MERLOT 100%	Vineyard name	Rocca Bernarda (Terraced Hillside)
Age of vines	16 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	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	15.000 (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%
Technical data	Acidity: 5.49 gr/l - Non-reducing extract: 28.40 gr/l	Serving temperature	18° C
Evolutionary peak from	2-3 years after the harvest	Cellar Longevity	10 years after the harvest
Sensory profile	A medium-intense, luminous ruby red. The nose offers a beautifully-balanced, aromatic fusion of ripe fruit and crisp, fresh vegetable. Syruped cherries and prune compote are lifted by refreshing scents of liquorice root, nutmeg, and sweet geranium, all backgrounded by a whiff of red berries in spirits, which gives the bouquet elegance and complexity. The palate, of fairly good weight, exhibits a mineral-driven energy and aromatic fruit; a superbly-balanced progression leads to a dry, clean-profiled finish laced with pleasantly-bitterish toasted nuts.		
Pairings	This is the ideal partner to young, fatty cheeses of medium age, and it is sublime with a range of pork dish (but hold the prosciutto), and it becomes positively princely with naturally sweet lighter meats, such as hare and rabbit.		