

# RODARO

SINCE 1846

FRIULI VENEZIA GIULIA VINEYARDS

## MERLOT FIORE RODARO 2014

### DOP FRIULI COLLI ORIENTALI - FLOWER LABEL

<b>Grape variety</b>	MERLOT 100%	<b>Vineyard name</b>	Rocca Bernarda (Terraced Hillside)
<b>Age of vines</b>	16 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
<b>Grape provenance</b>	100% Single Estate wine	<b>Pest control</b>	Low environmental impact integrated pest management
<b>Notes</b>		<b>Wine style</b>	Dry RED
<b>Average annual quantity</b>	15.000 (0,75 l)	<b>Vinification</b>	Maceration for 10 days at controlled temperatures between 27°C - 30°C. Alcoholic fermentation is followed by Malolactic fermentation.Inox
<b>Ageing</b>	In large oak barrels for 12-24 months	<b>Alcohol content</b>	14%
<b>Technical data</b>	Acidity: 5.49 gr/l - Non-reducing extract: 28.40 gr/l	<b>Serving temperature</b>	18° C
<b>Evolutionary peak from</b>	2-3 years after the harvest	<b>Cellar Longevity</b>	10 years after the harvest
<b>Sensory profile</b>	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.		
<b>Pairings</b>	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.		