

RODARO

SINCE 1846

FRIULI VENEZIA GIULIA VINEYARDS



CABERNET SAUVIGNON ROMAIN RODARO 2012

DOP FRIULI COLLI ORIENTALI - ROMAIN LIMITED EDITION LABEL

Varietà	CABERNET SAUVIGNON 100%	Nome del vigneto	Rocca Bernarda (Terraced Hillside)
Età del vitigno	23 years old	Altitudine	155 mt. a.s.l
Esposizione	East facing	Terreno	Marl and sandstone flysch of Eocene origin ("ponca")
Forma allevamento	Guyot	Densità per ceppi	5.500 vines
Resa per ettaro		Produzione per ceppo	Approx. 1.5 Kg.
Epoca vendemmia	September	Raccolta	Manual - In small crates (2 kg)
Provenienza uva	100% Single Estate wine	Metodi di difesa	Low environmental impact integrated pest management
Note	Evolutionary Wine. The production is available in the best vintages only. 1Kg of grapes will yield circa 0.5 l of wine.	Tipo	Dry RED from Naturally Dried Grapes
Numero bottiglie prodotte	1.800 (0,75 l)	Vinificazione	Grapes naturally dry off the vine in small crates to enhance flavours and aromas prior to fermentation (Approx. 6 weeks)
Affinamento	In large oak French barrels for 18-24 months	Gradazione alcolica	15%
Dati tecnici	Acidity: 5.12 gr/l - Non-reducing extract: 32.70 gr/l	Temperatura di servizio	18° C
Picco evolutivo	6 years after the harvest	Durata	15-20 years after the harvest
Profilo sensoriale	The initial visual impression is of impressive forcefulness and weight, with the intense ruby red on the rim presaging for the taster the wine's intrinsic nobility. Likewise, the initial sensory impression from the nose is a dense suite of precious spices, and of both syruped and liqueured wild red berryfruit. A moment of breathing in the glass brings to the fore elegant impressions and dense "legs" that summon up the finest Sherries, as well as raspberry and blackcurrant preserves, clove, peppercorn, vanilla, and black liquorice. On entry, it is immediately explosive, unleashing an alcohol-warm embrace whose impact is then softened by a suite of elegant tannins. The mid-palate, however, seeks a lower threshold, bringing with it aromatic impressions of dried plums and cherry; the dry, sweetish chewiness walnuts; and the puckery minerality of wild liquorice root. Its long, lean finish, pleasantly bitterish, conjures up the appealing experien of fine high-cocoa chocolate.		
Abbinamenti	It pairs impressively with foods that are equally-intense, elegant, and complex, such as dishes featuring stuffed or grilled meats.		