

RODARO

SINCE 1846

FRIULI VENEZIA GIULIA VINEYARDS

CABERNET SAUVIGNON ROMAIN RODARO 2012

DOP FRIULI COLLI ORIENTALI - ROMAIN LIMITED EDITION LABEL

Grape variety	CABERNET SAUVIGNON 100%	Vineyard name	Rocca Bernarda (Terraced Hillside)
Age of vines	23 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 hectare	5.500 vines
Yield per hectare		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	1.800 (0,75 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: 5.12 gr/l - Non-reducing extract: 32.70 gr/l	Serving temperature	18° C
Evolutionary peak from	6 years after the harvest	Cellar Longevity	15-20 years after the harvest
Sensory profile	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 syrugged 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.		
Pairings	It pairs impressively with foods that are equally-intense, elegant, and complex, such as dishes featuring stuffed or grilled meats.		