

RODARO

SINCE 1846

FRIULI VENEZIA GIULIA VINEYARDS

CABERNET SAUVIGNON ROMAIN RODARO 2012

DOP FRIULI COLLI ORIENTALI - ROMAIN LIMITED EDITION LABEL

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| 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 hectar | 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. | | |