

RODARO

SINCE 1846

FRIULI VENEZIA GIULIA VINEYARDS

MERLOT ROMAIN RODARO 2008

DOP FRIULI COLLI ORIENTALI - ROMAIN LIMITED EDITION LABEL

Grape variety	MERLOT 100%	Vineyard name	Romain (Terraced Hillside)
Age of vines	31 years old	Vineyard altitude	130 mt. a.s.l
Vineyard aspects	East / West facing	Soil composition	Marl and sandstone flysch of Eocene origin ("ponca")
Vine cultivation system	Guyot	Vine density per hectare	4.500 -5.000 vines
Yield per hectare	4.500 -5.000 vines	Grape yield per plant	Approx. 1.5 Kg.
Harvest period	Late 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	2.500 (0,75 l) - 500 (1,5 l)	Vinification	Grapes naturally dry off the vine in small crates to enhance flavours and aromas prior to fermentation (Approx. 4 weeks)
Ageing	In large oak French barrels for 18-24 months.	Alcohol content	15%
Technical data	Acidity: 5.03 gr/l - Non-reducing extract: 37.00 gr/l	Serving temperature	18° C
Evolutionary peak from	5/6 years after the harvest	Cellar Longevity	15-20 years after the harvest

Sensory profile

One's initial glance at this wine brings with it a powerful natural impulse to discover the multi-faceted expressions that are latent in its near-opaque tonality and impressive viscosity, and in the visual conveyance of the warmth and forcefulness of its ultra-vibrant garnet robe. And thus the first whiff of its bouquet brings with it warm, spice-laden impressions--clean but nicely attenuated--of woods such as sandal, walnut, and oak, each seasoned, aged, and judiciously toasted, which in turn yield to successive, and seductive tides of sweet, liquorous notes of dried plum, liqueur cherries, tanned leather, tobacco leaf, dark chocolate, Irish cream, and sublime hints of Cognac. The sheer long-lingering impact of such a sensory complex inevitably launches kaleidoscopic impressions centred on the wine's dense core of alcohol-enriched fruit, at times emanating a mineral-laced black liquorice, at others, the balsam of peppery camphor. The atmosphere is rich, generous, lengthy, and pervasively elegant. Its entry underscores an uninterrupted continuity with its visual and aromatic components. The texture, with its pulpy heft, seems to soar majestically towards the upper palate, bringing along with it all the wine's energy within a balance created by gusts of dry and sweet and a thrusting vein of bitterish mineral. The entire progression is borne towards the throat by a liquorous component that trails a lingering, ultra-appealing trace of alcoholic warmth. For mankind, coherence holds vital meaning; likewise, the seamless coherence between the various phases of this wine constitute is deepest and most gratifying *raison d'être*.

Pairings

Its encounter with food will be a fount of pleasure when one aims for complete fusion and intensity of flavours in the dish. That said, the wine-lover will want to explore the world of cows-milk and goat cheeses; the universe of pork and boar, even in the form of sausages and stews; and the privileged terroir of rabbit and wild hare, of goose and duck!
