

# RODARO

SINCE 1846

FRIULI VENEZIA GIULIA VINEYARDS

## PIGNOLO ROMAIN RODARO 2010

### DOP FRIULI COLLI ORIENTALI - ROMAIN LIMITED EDITION LABEL

<b>Grape variety</b>	PIGNOLO 100% (Native Variety)	<b>Vineyard name</b>	Conte Romano (Terraced Hillside)
<b>Age of vines</b>	19 years old	<b>Vineyard altitude</b>	180 mt. a.s.l
<b>Vineyard aspects</b>	West & South East facing	<b>Soil composition</b>	Marl and sandstone flysch of Eocene origin ("ponca")
<b>Vine cultivation system</b>	Guyot	<b>Vine density per hectare</b>	6.000 vines
<b>Yield per hectare</b>	6.000 vines	<b>Grape yield per plant</b>	Approx. 0.7 Kg.
<b>Harvest period</b>	September	<b>Harvesting</b>	Manual - In small crates (2 kg)
<b>Grape provenance</b>	100% Single Estate wine	<b>Pest control</b>	Low environmental impact integrated pest management
<b>Notes</b>	Evolutionary Wine. The production is available in the best vintages only. 1Kg of grapes will yield circa 0.5 l of wine.	<b>Wine style</b>	Dry RED from Naturally Dried Grapes
<b>Average annual quantity</b>	1.900 (0,75l), 300 (1,5l)	<b>Vinification</b>	Grapes naturally dry off the vine in small crates to enhance flavours and aromas prior to fermentation (Approx. 4 weeks)
<b>Ageing</b>	In large oak French barrels for 36 months	<b>Alcohol content</b>	15,50%
<b>Technical data</b>	Acidity: 6.24 gr/l - Non reducing extract: 41.80 gr/l	<b>Serving temperature</b>	18° C
<b>Evolutionary peak from</b>	10 years after the harvest	<b>Cellar Longevity</b>	25 years after the harvest
<b>Sensory profile</b>	One's gaze is captured by this wine's dense, brocade-like weave and the supple fluidity of an extract-rich, liquorous nectare. Vibrant and luminous, it alternately suggests the joyous warmth of a ruby and the brooding depth of the garnet, while its frank transparency conjures up the patent generosity of an open pomegranate, with all the sensory promises it implies. Its aromatic presentation guides the taster, by the hand in the dark, as it were, on a journey of gradual discovery, wafting through an incense- and toastiness-laden vestibule, by a bazaar of rich spices, a market stall offering sun-dried fruits, and a liqueur shop, finally arriving intoxicatingly rapt in an ethereal sphere, at one with the wine's divine breath. After a few moments of breathing, the wine offers its floral component, with Janus-like presentation of both sweet and dry, while the fruit expresses a Protean evolution through compotes and caramelisations. Complex and elegant, the palate plays an elegant counterpoint to the impressions experienced to this point. The wine, smooth as shot silk, caresses the lips, then crisp, energy-infused fruit leaves long-lingering sensations as it traverses the initial taste buds and tongue as the wine, dense yet pleasantly peppery, makes its way to the throat. Throughout its breadth and length it exhibits essences of the sweet and the spiritous in an interpenetrating duet. The tannin on the finish seals and crowns the dry, clean-edged harmony of a panoply of beautifully-melded elements.		

**Pairings**

Partners for this wine should be likewise complex, full-bodied, generous, and, finally, display equally well-melded components. Elegantly aromatic meats and cheeses, as well as braises, filets, and boiled meats, liver, and Castelmagno, Bitti, and Frant cheeses.

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