Brut Nature Rodaro

Paolo Rodaro's Pas Dosé Classic Method

RODARO
SINCE 1846
ESTATE BOTTLED WINES

Label
Pas Dosé - Friuli Venezia Giulia region (Italy)

Vintage
Millesimato 2018 (68 months on the yeasts)

Wine appellation
VINO SPUMANTE DI QUALITA'

Grape variety blend
Blend from International Vines (Chardonnay 51% e Pinot 49%)

Soil composition
Eocenic marl and sandstone, known locally as "ponca"

Vine cultivation system
Cappuccina-Guyot

Yield per hectare
60-70 q

Harvest period
August

Grape provenance
100% Single Estate wine in the Cividale del Friuli area

Pest control
Low environmental impact integrated pest management (SQNPI Certification)

Wine style
Sparkling Pas Dosé (Brut Nature/Brut Zero)

Average annual qty bottles
4.500 (0.75 l)

Vinification
Grape pressing yields only 42%. Vinification of the finest free-run must in stainless steel tanks. Classic method with 68 months of bottle aging on the lees. Disgorgement February 2025.

Ageing
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Alcohol content
12.5%

Technical data
Acidity: 6.50 gr/l

Serving temperature
6-8° C

Suggested evolutionary peak from
5-10 year after the dégorgement

Sensory profile
Brilliant straw-yellow color with golden highlights, fine and persistent perlage. Olfactory: Complex and of great finesse. Primary notes: citrus fruits (grapefruit, lemon), white flowers (hawthorn, orange blossom). Secondary notes: bread crust, yeast, toasted almond. Tertiary notes: possible slight mineral note. Taste-Olfactory: Dry, fresh, and vibrant entry, with a sustained but well-balanced acidity. Elegant structure, with good creaminess given by the contact with the yeasts. Long, savory, and mineral finish, with a persistent aftertaste of citrus fruits, almond, and yeast.

Serving suggestion
Small tastings of fresh or soft cheeses, linguine with lobster, baked sea bass with potatoes and olives

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