



Brut Nature Rodaro

The Traditional Method

Label

Prestige Cuvée Pas Dosé - Friuli Venezia Giulia region (Italy)

Vintage

Millesimato 2017 (57 months on the yeasts)

Wine appellation

VINO SPUMANTE DI QUALITA'

Grape variety blend

Blend from International Vines - Pinot Family (Pinot e Chardonnay)

Vineyard name

Romain (Terraced hillsides) e Bachel

Age of vines

28 years old and 10 years

Vineyard altitude

130 mt. a.s.l - 80 mt. a.s.l

Vineyards aspect

East & West facing / South (Grassy, not irrigated)

Soil composition

Eocenic marl and sandstone, known locally as "ponca"

Vine cultivation system

Cappuccina-Guyot

Vine density per hectare

5.200 vines

Yield per hectare

60-70 q

Grape yield per plant

Approx. 1.5 Kg

Harvest period

August

Harvesting

Manual

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

3.681 (0.75 l)

Vinification

Stainless Steel. Remained in the bottle on yeast for 57 months. Dégorgement: February 2023

Alcohol content

12,5%

Technical data

Acidity: 6.80 gr/l

Serving temperature

6-8° C

Evolutionary peak from

5-10 year after the dégorgement

Sensory profile

With a fine, abundant and persistent mousse, the wines straw-yellow colour beautifully underpins its effervescent crown. The nose opens discreetly with notes of yeast, scented apple, white pulp fruit and citrus, later to be accompanied by aromas of woodland fruit and spice. Displaying appreciable complexity, enhanced by a pronounced mineral component, the delicate mousse, acidity and balance caress the palate. Hints of dried fruits, together with mixed berry currants, unfold into shortcrust pastry, bread crust, toasted hazelnut and hawthorn berry. The persistent finish, mirroring that of a 'metodo classico' of great finesse and elegance, confers long life on this signature Paolo Rodaro Zero Dosage Vintage 2017.

Serving suggestion

It will be at its best with antipasti, in particular shellfish and raw fish, but it partners as well with a full range of sausages and with all vegetarian dishes.

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