



# Refosco Dal Peduncolo Rosso Rodaro

## The Flower Label

**RODARO**  
SINCE 1846  
ESTATE BOTTLED WINES

### Label

The wine of our Heritage - Friuli Venezia Giulia region (Italy)

### Vintage

2022

### Wine appellation

DOP FRIULI COLLI ORIENTALI

### Grape variety blend

REFOSCO DAL PEDUNCOLO ROSSO 100% (Native Variety)

### Soil composition

Eocenic marl and sandstone, known locally as "ponca"

### Vine cultivation system

Guyot

### Yield per hectare

### Vinification

Maceration at controlled temperatures between 27°C - 30°C. Fermentation in stainless steel tank and ageing in small French oak barrels for about 12-24 months

### Ageing

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### Alcohol content

14%

### Technical data

Acidity: 4.71 gr/l - Non reducing extract: 28.40 gr/l

### Serving temperature

16° C

### Suggested evolutionary peak from

10 years after the harvest

### Sensory profile

60-70 quintals

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### **Harvest period**

September

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### **Grape provenance**

100% Single Estate wine in the Cividale del Friuli area

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### **Pest control**

Low environmental impact integrated pest management (SQNPI Certification) since 2016

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### **Wine style**

Dry RED

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### **Average annual qty bottles**

About 5.500 (0.75 l)

This wine greets the eye with a dark, purple-veined ruby that presages its intensity and depth. The nose immediately releases smooth floral and vegetal notes, with sandalwood, mallow, hibiscus, cyclamen, sweet violets, and exotic woods. Allowing the wine to breathe a bit releases exotic spice and earthy mineral, along with hints of coriander, clove, and white pepper, backgrounded by smooth black liquorice. The wine enters dry and laden with a vibrant minerality. The mid-palate bursts with wild red berryfruit, then develops an alcoholic warmth as the wine progresses into a dry finish. Overall, the wine is marked by energy-laden fruit, a fat-cleansing acidity, and a strong personality.

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### **Serving suggestion**

This Refosco dal Peduncolo Rosso is a superb partner to long-marinated, baked wild game, fat, full-flavoured cheeses, succulent stews, and spicy-sauced grilled meats.



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