Centomesi Rosé Nature Rodaro (Pas Dosé)

RODARO
SINCE 1846
ESTATE BOTTLED WINES

Paolo Rodaro's Pas Dosé Classic Method

Label
Exquisite and Rare - Friuli Venezia Giulia region (Italy)

Vintage
Millesimato 2014 (102 months on the yeasts)

Wine appellation
VINO SPUMANTE DI QUALITA'

Grape variety blend
PINOT – From Red Bunches

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

Vine cultivation system
Guyot

Yield per hectare
50-60 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, Rosé Pas Dosé

Average annual qty bottles
465 (0.75cl) / 298 (1.5 l)

Vinification
Grape pressing yields only 42%. Vinification of the finest free-run must in stainless steel tanks. Classic method with 102 months of bottle aging on the lees. Disgorgement November 2023.

Ageing
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Alcohol content
12%

Technical data
Acidity: 6.90 gr/l

Serving temperature
6-8° C

Suggested evolutionary peak from

Sensory profile
Bright color, pink with bronze reflections typical of Pinot Noir, with a creamy foam. A poetic perlage of fine and persistent bubbles. Elegant, sophisticated, fragrant with fresh wild strawberries and violet, followed by evolved notes. Bread crust. Well-structured, it expresses both warmth and freshness. It expands with smoothness and a sensation of roundness, even of body. The finish, surprising, narrows and then loosens, savory and dry.

Serving suggestion
Oysters, caviar and burrata.

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