



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 2015 (102 months on the yeasts)

Wine appellation

VINO SPUMANTE DI QUALITÀ

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

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 2024.

Ageing

-

Alcohol content

12%

Technical data

Acidity: 6.20 gr/l

Serving temperature

6-8° C

Suggested evolutionary peak from

Sensory profile

It presents itself with a luminous color, a pink hue with the unmistakable amber reflections typical of Pinot Noir, crowned by a creamy mousse. The perlage is poetic—an incessant rise of fine, persistent bubbles. On the nose, it offers an elegant and sophisticated experience, incredibly fragrant. Wild strawberries and small red berries are immediately noticeable, accompanied by delicate hints of dog rose. With aeration, subtle citrus notes and a touch of fresh almond emerge, a sign of vibrant youth. On the palate, it is well-structured, with a magnificent balance between warmth and freshness. The entry is lively, with a fruity crispness that leads into an enveloping softness, delivering a sensation of roundness and even fullness. The finish is surprising: it tightens at

Average annual qty bottles

502 (0.75cl)

first, then releases into a savory and dry echo, with an elegant mineral persistence that cleanses the palate.

Serving suggestion

Fried zucchini flowers. Tuna tartare, oysters, and fine cured meats.



Rodaro Paolo Winery | Via Cormòns 60, località Spessa 33043 Cividale del Friuli Udine Italy
T/F +39 0432 716066 | info@rodaropaolo.it | www.rodaropaolo.it

