

# Pinot Nero Romain Rodaro

The Limited Editions

**RODARO**  
SINCE 1846  
ESTATE BOTTLED WINES

## Label

The wine of Evolution - Friuli Venezia Giulia region (Italy)

## Vintage

2018

## Wine appellation

DOP FRIULI COLLI ORIENTALI

## Grape variety blend

PINOT NERO 100%

## Vineyard name

Romain (Terraced hillsides)

## Age of vines

12 years old

## Vineyard altitude

130 mt. a.s.l a.s.l

## Vineyards aspect

East & West facing (Grassy, not irrigated)

## Soil composition

Eocenic marl and sandstone, known locally as "ponca"

## Vine cultivation system

Guyot

## Vine density per hectar

5.500 vines

## Yield per hectare

60 quintals

## Grape yield per plant

Approx. 1.5 Kg

## Harvest period

September

## Harvesting

Manual

## Grape provenance

100% Single Estate wine in the Cividale del Friuli area

## Pest control

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

## Wine style

Dry RED from Naturally Dried Grapes on the vine

## Average annual qty bottles

9.500 (0.75 l) - 700 (1.5 l)

## Vinification

The grapes are naturally dried on the vine to enhance flavours and aromas prior to fermentation. Fermentation in steel tanks and ageing in small French oak barrels

## Alcohol content

14%

## Technical data

Acidity: 4.53 gr/l - Non-reducing extract: 25.30 gr/l

## Serving temperature

12° C

## Evolutionary peak from

12 years or more

## Sensory profile

A Pinot of both elegant and discreet proportions, it's the epitome of a generous soul whose loving gaze and open spirit are ready for an intensely genuine relationship. This revelation and more witnessed through the warming glow of a beautifully reflective garnet. The nose induces soft stimulating veins of talc, wild dog rose (rosa canina), vanilla pods, pink pepper and mild scented hibiscus. Its aromatic drift is expansive, leaving you to wander in your own world of spice, scented florals, ripe, dried and candied fruits. Faithful to the role of great seducer, this "Pinot", with its diffusion of ripe plum, tobacco and cherry, makes for a decidedly tasty invitation. A subtle, suffused entry is underpinned by a vibrant supply of red fruits, whose generosity is balanced by fresh undercurrents. The slender perfectly integrated tannins complement each sip neatly conveying the palate to an elegant, indeed noble closure.

## Serving suggestion

Such an aromatic expression will marry with a multitude of meat dishes, especially those of a succulent delicately spiced nature, like roasted or citrus marinated chicken, duck a l'orange, lamb with thyme and beef with reductions of balsamic vinegar, mushrooms, truffles, blueberry, blackcurrant or juniper.



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

