Blanc de Noir Rodaro (Pas Dosé)

RODARO
SINCE 1846
ESTATE BOTTLED WINES

Paolo Rodaro's Pas Dosé Classic Method

Label
Pas Dosé - Friuli Venezia Giulia region (Italy)

Vintage
Millesimato 2018 (68 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) since 2016

Wine style
Sparkling, Blanc de Noir Pas Dosé

Average annual qty bottles
About 3.000 (0.75 l)

Vinification
Grape pressing yields only 42%. Vinification of the finest free-run must in stainless steel tanks. Classic method with 68 months of bottle aging on the lees. Disgorgement February 2025.

Ageing
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Alcohol content
12%

Technical data
Acidity: 6.45 gr/l

Serving temperature
6-8° C

Suggested evolutionary peak from
5-10 years after the dégorgement

Sensory profile
Visual: Straw-yellow color with brilliant highlights. Effervescence characterized by a very fine-grained perlage, with a high number of bubbles and good persistence. Olfactory: Intense and complex. Evolving olfactory profile: the initial impression is mineral (flint) and delicately vegetal (undergrowth), which then opens up to fruity notes (yellow plum, white melon) and balsamic hints (medicinal herbs). These are followed by tertiary notes attributable to yeast autolysis (bread crust, pastry) and more mature fruit (peach, dried apricot). Taste-Olfactory: Dry and taut on the palate, with great freshness thanks to a vertical and well-defined acidity, yet balanced by a notable creaminess and softness derived from the long aging on the lees. Elegant structure and good gustatory progression. Long and persistent finish with savory notes that provide cleanliness and invite another sip. Winemaker's Notes: A French-inspired Blanc de Noir that enhances the elegance and complexity of the grape variety. The soft pressing to extract only the free-run must (42%) and the vinification in steel contribute to the aromatic finesse and gustatory tension. It has remarkable aging potential in the bottle.

Serving suggestion
This Blanc de Noir, with its elegance and structure, is very versatile but shows its best with refined preparations and quality ingredients. Fresh Oysters, High-Quality Cured Ham (e.g., San Daniele), Seafood Risotto, Seared Scallops.

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