



Schioppettino Romain Rodaro

The Limited Editions

RODARO
SINCE 1846
ESTATE BOTTLED WINES

Label

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

Vintage

2016

Wine appellation

DOP FRIULI COLLI ORIENTALI

Grape variety blend

SCHIOPPETTINO 100% (Native Variety)

Soil composition

Eocene marl and sandstone, known locally as "ponca"

Vine cultivation system

Guyot

Yield per hectare

70 q

Harvest period

September

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 off the vine

Average annual qty bottles

About 5.500 (0.75 l)

Vinification

Grapes naturally dry off the vine in small crates (approx. 6 - 8 weeks) to enhance flavours and aromas prior to fermentation. Fermentation in stainless steel tanks. Ageing in small French oak barrels for about 24 - 36 months

Ageing

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Alcohol content

15%

Technical data

Acidity: 5.14 gr/l - Non-reducing extract: 29.50 gr/l

Serving temperature

16° C

Suggested evolutionary peak from

Approx. 15-18 years after the harvest

Sensory profile

This Schioppettino appears both intriguing and mysterious, its hue midpoint between amethyst and Bordeaux red, delicate yet dense and purple-rimmed. Elegant spices and wild berryfruit pour out, with surprising yet harmonious force, opening a true sensory adventure of nature's scents, followed by regal notes of green and pink pepper that will be the fragrant hallmark of this wine right through to the final sip. Mulberry, blackcurrant, blueberry and walnut liqueur, geranium leaf, nigritella, and other blossoms are the principal players in this variegated symphony. In the mouth, the harmonious fusion of all its components impresses from the first sip, and the wine immediately becomes warm, beguiling, and superbly long-lingering. One encounters at the centre of the palate well-ripened fruit in syrup and liqueur bolstered by subtly astringent but glossy tannins, proceeding in delicious harmony into a pleasantly bitterish finish. It displays the medium-high fullness and weight classic to this grape variety, as well as its distinctive elegance and length.

Serving suggestion

It makes an utterly memorable partner to wild game, even in well-spiced, slow-cooked preparations, and it pairs impressively well with Alpine-style cheeses and with the more classic organ dishes, such as fegato alla veneziana.



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