Schioppettino Romain Rodaro

The Limited Editions

RODARO
SINCE 1846
ESTATE BOTTLED WINES

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

Vintage
2019

Wine appellation
DOP FRIULI COLLI ORIENTALI

Grape variety blend
SCHIOPPETTINO 100% (Native Variety)

Soil composition
Eocenic 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
5.670 (0.75 l), 380 (1.5 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
16%

Technical data
Acidity: 5.62 gr/l - Non-reducing extract: 35.40 gr/l

Serving temperature
16° C

Suggested evolutionary peak from
Appox. 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.

SQNPI
QUALITY CERTIFIED ENVIRONMENTALLY FRIENDLY WINES

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ARTISAN WINERY 1846