



Schioppettino Romain Rodaro

The Limited Editions

RODARO
SINCE 1846
ESTATE BOTTLED WINES

Label

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

Vintage

2020

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

6.480 (0.75 l), 340 (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

15%

Technical data

Acidity: 5.60 gr/l - Non-reducing extract: 32.10 gr/l

Serving temperature

16° C

Suggested evolutionary peak from

Appox. 15-18 years after the harvest

Sensory profile

Visually, the color is a hue halfway between Bordeaux and amethyst, with an intensity that concentrates in the heart of the glass, revealing its visual delicacy with a slight amber reflection on the rim of the glass. On the nose, elegant spices and wild berries are the first notes, revealing a forest rich with essences yet to be discovered, enriched by hints of green and pink peppercorn, which will also be evident on the palate. Mulberry, blueberry liqueur, walnut liqueur, clove, Nigritella (orchids), and other red flowers are the main performers of a captivating symphony. With evolution in the glass, notes of brandied cherry and a delicate hint of dark chocolate also emerge, testifying to the natural overripening of the grapes. The palate reveals itself to be enveloping and of excellent persistence. There's a core of mature, syrupy, and liqueur-like fruit notes, framed by a slight astringency of sweet and polished tannins. The acidity keeps the palate vibrant and clean, lending an unexpected freshness that balances the richness of the fruit. Elegant.

Serving suggestion

Pairs with premium cured meats, game dishes (even those distinctly spicy and slow-cooked). Additionally, it's excellent with medium-aged Alpine traditional cheeses.



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