# 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
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
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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