



Cabernet 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

IGP VENEZIA GIULIA

Grape variety blend

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Soil composition

Eocenic marl and sandstone, known locally as "ponca"

Vine cultivation system

Guyot

Yield per hectare

70 quintals

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

Average annual qty bottles

About 3.400 (0.75 l)

Vinification

Grapes naturally dry off the vine in small crates (approx. 4 weeks) to enhance flavours and aromas prior to fermentation. Fermentation in stainless steel tanks. Ageing in small French oak barrels for about 18 - 24 months

Ageing

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Alcohol content

15%

Technical data

Acidity: 5.76 gr/l - Non-reducing extract: 29.30 gr/l

Serving temperature

16° C

Suggested evolutionary peak from

15-20 years after the harvest

Sensory profile

Warm, enveloping and fruity. On the nose, it has red fruits with slightly herbaceous and peppery notes. On the palate, it is straightforward and harmonious, rich in aromas. Balanced and delicate taste. It presents fruity hints of rose and violet, followed by notes of morello cherry with mineral undertones. Great balance of savoriness and freshness, with vegetal and fruity returns that become pleasant and harmonious with present, almost discreet tannins.

Serving suggestion

Pairs well with meat-based first courses and lasagna, roasts, stewed red meats, aged cheeses.



Rodaro Paolo Winery | Via Cormòns 60, località Spessa 33043 Cividale del Friuli Udine Italy
T/F +39 0432 716066 | info@rodaropaulo.it | www.rodaropaulo.it

