



# Refosco Dal Peduncolo Rosso Romain Rodaro

The Limited Editions

**RODARO**  
SINCE 1846  
ESTATE BOTTLED WINES

## Label

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

## Vintage

2017

## Wine appellation

DOP FRIULI COLLI ORIENTALI

## Grape variety blend

REFOSCO DAL PEDUNCOLO ROSSO 100% (Native Variety)

## Vineyard name

Rocca Bernarda (Terraced Hillside)

## Age of vines

26 years old

## Vineyard altitude

155 mt. a.s.l

## Vineyards aspect

East facing (Grassy, not irrigated)

## Soil composition

Eocenic marl and sandstone, known locally as "ponca"

## Vine cultivation system

Guyot

## Vine density per hectar

5.500 vines

## Yield per hectare

70 q

## Grape yield per plant

Approx. 1.5 Kg

## Harvest period

September

## Harvesting

Manual - In small crates (2 kg)

## 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 7.000 (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 24-36 months

## Alcohol content

16%

## Technical data

Acidity: 6.20 gr/l - Non-reducing extract: 35.40 gr/l

## Serving temperature

16° C

## Evolutionary peak from

20 years after the harvest

## Sensory profile

The wine greets the eye with a deep, intense ruby red with garnet highlights. The nose initially releases impressive draughts of fruit and blossoms, resolving into dark fig marmalade and redcurrant, eucalyptus and cyclamen. A smooth, well-integrated spiciness hints at clove and Madagascar pepper. Overall, the bouquet is remarkably elegant. On entry, the immediate impression is of a superb liqueur wine. All of the components on the palate are well-proportioned and perfectly in place, yielding a wine that is dry, warm, and sweet-bitterish. Its considerable alcohol and superb fruit convey at the same time both intensity and overall harmony, bolstered by a smooth, fine-grained tannin that fuels a lengthy finish infused with heady notes of almond liqueur.

## Serving suggestion

Enjoy it sipped by itself, but superb as well with the finest dishes of Italian and international cuisine that feature succulent, long-cooked meats.



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

