



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

