

RODARO

SINCE 1846

ESTATE BOTTLED WINES

CABERNET FRANC FIORE RODARO 2015 DOP FRIULI COLLI ORIENTALI – FLOWER LABEL

Grape variety: CABERNET FRANC 100%

Age of vines: About 26 years old

Vineyard aspects: East & West facing

Vine cultivation system: Cappuccina-Guyot

Yield per hectare 70 - 80 q

Harvest period Late September / October

Grape provenance 100% Single Estate wine

Notes .

Average annual quantity 18.000 (0,75 l)

Aging In Inox for 12-24 months

Technical data Acidity: 4.90 gr/l - Non-reducing
extract: 28.40 gr/l

Evolutionary peak from 3 - 4 years after the harvest

Vineyard name: Romain (Terraced Hillside), Braida (Downstream)

Vineyard altitude: 130 / 60 m a.s.l.

Soil composition: Marl and sandstone flysch of Eocene origin ("ponca")

Vine density per hectare: 4.500 - 5.500 vines per ha

Grape yield per plant: Approx. 1.5 Kg.

Harvesting: Manual

Pest control: Low environmental impact integrated pest management

Wine style: Dry Red

Vinification: Maceration at controlled temperature for 10 days. Fermentation in stainless steel tanks.

Alcohol content: 12.5% alc. by vol.

Serving temperature: 18° C

Cellar Longevity: 10-20 years after the harvest

Sensory profile: The wine greets the eye with a luminous, energy-laden purple. The nose opens to red fruits and spices, such as cassis, wild strawberry and syruped blueberries, alongside clove and Madagascar pepper, which are unfolded in turn by warm, appealing impressions of smooth pipe tobacco and tree-wood, such as eucalyptus as cedar, all lifted by subtle hints of blossoms. This expansive aromatic complex is an inviting prelude to immediate enjoyment. The first sip reveals its hallmarks of rich depth and superb balance, with the four primary components in an animated equilibrium among themselves. A delicate vein of earthy mineral lingers on into a finish marked by a hint of tangy wild red berry.

Pairings: The wine's interplay of bouquet and palate and appreciable weight makes it a fine partner to game birds in aromatic sauces, and to mature cheeses in vegetarian preparations. It is superb with Italian pancetta and with barbecued and grilled pork and lighter meats.



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