

RODARO

SINCE 1846

ESTATE BOTTLED WINES

MERLOT ROMAIN RODARO 2015

DOP FRIULI COLLI ORIENTALI – ROMAIN LIMITED EDITION LABEL

Grape variety: MERLOT 100%

Age of vines: About 31 years old

Vineyard aspects: East & West facing

Vine cultivation system: Guyot

Yield per hectare 70 q

Harvest period Late September

Grape provenance 100% Single Estate wine

Notes Evolutionary Wine. The production is available in the best vintages only. 1Kg of grapes will yield circa 0.5 l of wine.

Average annual quantity 2.300 (0,75 l)

Aging In French oak barrels for 18-24 months.

Dati tecnici Acidity: 5.48 gr/l - Non-reducing extract: 34.20 gr/l

Evolutionary peak from Approx. 8 - 10 years after the harvest

Vineyard name: Romain (Terraced hillsides)

Vineyard altitude: 130 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. 1.2 Kg.

Harvesting: Manual – In small crates (2 kg)

Pest control: Low environmental impact integrated pest management

Wine style: Dry Red from naturally dried grapes

Vinification: Grapes naturally dry off the vine in small crates to enhance flavours and aromas prior to fermentation (Approx. 4 weeks).

Alcohol content: 15.5% alc. by vol.

Serving temperature: 16° C

Cellar Longevity: Approx. 15-20 years after the harvest

Sensory profile: Getting to know the fundamental archetype of Merlot, one discovers a generous wine, a friendly, empathetic character; jovial, simple and refined. In the Romain 2015 we find Merlot attired in a cloak of unfathomable ruby embellished with a precious garnet trim. The nose floats in a field ripe fruits and fortified vapours, melting in an embrace of sweet spices, lightly toasted. Edgy and enveloping, with an energetic charge in continuous expansion, in one breath its amarena cherries in syrup and boozy plums, in another the endearing charm of vanilla, hazelnut cream, and enduringly, spirals of rum & cherry diffused in a delicate haze of pipe tobacco. Hearts may be broken by the pure scented joy of blackcurrant, rosolio and nigritella. Velvet and silk in all their fullness, it gifts a consistency of food fluidity that both nourishes and satisfies. All that had been promised in the ether is conveyed in tandem with ripe red fruits that ebb to a fortifyingly long finish, reminiscent of bourbon and slivovitz. This noble Romain is a continuous revelation, promising long life for all fellow travellers journeying around the sun!

Pairings: A great interpreter when matched with 'meat-based first courses' including roast game, cold cut appetizers & salami, blue & aged cheeses and even spicy dishes, all of which will assist you to appreciate its distinguished identity.

