

RODARO

SINCE 1846

ESTATE BOTTLED WINES

REFOSCO DAL PEDUNCOLO ROSSO FIORE RODARO 2016

DOP FRIULI COLLI ORIENTALI – FLOWER LABEL

Grape variety: REFOSCO DAL PEDUNCOLO ROSSO 100% (Native Variety)

Age of vines: 19 years old

Vineyard aspects: East & West facing / South

Vine cultivation system: Guyot

Yield per hectare 70 q

Harvest period September

Grape provenance 100% Single Estate wine

Notes -

Average annual quantity 10.000 (0,75 l)

Aging In large oak barrels for 12-24 months

Technical data Acidity: 4.99 gr/l - Non-reducing extract: 29.70 gr/l

Evolutionary peak from About 8 years after the harvest

Vineyard name: Conte Romano (Terraced Hillside)

Vineyard altitude: 180 m a.s.l.

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

Vine density per hectare: 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 for 10 days at controlled temperature.

Alcohol content: 14.5% alc. by vol.

Serving temperature: 18° C

Cellar Longevity: Approx. 15 years after the harvest

Sensory profile: Its dense, near-opaque saturation seems designed to conceal its true, underlying nature, yet it exudes a classic Bordeaux tonality that reassuringly presages beds of floral wealth. Opening its olfactory performance are scintillating flashes of peppery spice and exuberant floral nuances that summon into play violets, cyclamen, and hibiscus. More aeration enlivens sweeter essences of dried and caramelised fruit, like prune and carob, until the aromatic heart is revealed, redolent of varietally-faithful notes of wild blackberry and redcurrant preserves that linger on to infuse the palate. On entry, one is pleasantly surprised by the harmonious integration of all the components, by the fulness of the body, and by the level of warmth. Release of the aromas is near-instantaneous, and their progression lifts the tannins which, in turn, stimulate the taste buds on the pleasantly-bitterish finale. Pervasive throughout is a succulent flourish of wild red berryfruit and wild herb digestifs.

Pairings: This noble fruit of the vine will serve as the finest companion to well-spiced, fat-rich game; mountain-raised cows-milk cheese of every consistency; blue cheeses; pancetta, baked pork, and spice-filled rolled pork. Above all, pair this Refosco with rustic fare for a truly ennobling marriage.

