

Pignolo Romain Rodaro

The Limited Editions

RODARO
SINCE 1846
ESTATE BOTTLED WINES

Label

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

Vintage

2014

Wine appellation

DOP FRIULI COLLI ORIENTALI

Grape variety blend

PIGNOLO 100% (Native Variety)

Vineyard name

Bosco Romagno (Terraced Hillside)

Age of vines

24 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

2.660 (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 36-48 months

Alcohol content

14.5%

Technical data

Acidity: 5.57 gr/l - Non-reducing extract: 33.8 gr/l

Serving temperature

16° C

Evolutionary peak from

25 years after the harvest

Sensory profile

On sight the eye is captured by deep garnet and burgundy tints. The nose is very complex. Notes of liquor, dry figs and incense hit immediately, leaving space for fruity sensations of ripe black cherry and blackberry, leather and underwood, followed by spicy notes of nutmeg, cinnamon and liquorice. Green flavours of carob and walnut hull surprise in the end. Despite the very fresh vintage, in the mouth the wine is persistent, with a very well-balanced intensity. This Pignolo 2014 will benefit from the aging, thanks to its still vibrant but very fine tannins, in harmony with the still lively acidity.

Serving suggestion

Meditation wine. It will be the best pairing with game, mature cheeses and dark chocolate.



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