

# Cabernet Franc Rodaro **RODARO** SINCE 1846 ESTATE BOTTLED WINES

## The Flower Label

### Label

The wine of our Heritage - Friuli Venezia Giulia region (Italy)

### Vintage

2021

### Wine appellation

DOP FRIULI COLLI ORIENTALI

### Grape variety blend

CABERNET FRANC 100%

### Soil composition

Eocenic marl and sandstone, known locally as "ponca"

### Vine cultivation system

Guyot & Cappuccina

### Yield per hectare

60-70 quintals

### Harvest period

Late September

### 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

### Average annual qty bottles

About 10.000 (0.75 l)

### Vinification

Maceration at controlled temperatures between 27°C - 30°C.  
Alcoholic fermentation and ageing from 8 to 12 months in stainless steel tanks

### Ageing

-

### Alcohol content

13%

### Technical data

Acidity: 5.03 gr/l - Non-reducing extract: 25.20 gr/l

### Serving temperature

16° C

### Suggested evolutionary peak from

15 years after the harvest

### Sensory profile

The wine's lovely purple colour conjures up cyclamen, Burgundy rose, and the dense hue of certain orchids. The eye seems to positively impact the nose as well, as it releases an immediate impression of spice and blossoms, then ceding space to elegant notes of pungent forest floor, violets, incense, and sandalwood. This refined, silk-smooth bouquet accompanies the palate along its development, which shows magisterially well-proportioned and crisply thirst-quenching. The wine's harmonious melding of aromas and flavours continues into the finish, and only there one enjoys the pleasant burr of supple tannins that give the impression of roasted nuts and dried fruit, felicitously lengthening the finale.

### Serving suggestion

This is a classic Cabernet Franc of exceptional elegance, the perfect accompaniment to fresh and medium-aged cows-milk cheeses, leanish sausages and cold cuts, well-seasoned tartare and carpaccio, and in general grilled meats that are not too thick. In the winter, it partners beautifully with pasta and beans, or with lentils, and with legumes in general.





Rodaro Paolo Winery | Via Cormòns 60, località Spessa 33043 Cividale del Friuli Udine Italy  
T/F +39 0432 716066 | [info@rodaropaolo.it](mailto:info@rodaropaolo.it) | [www.rodaropaolo.it](http://www.rodaropaolo.it)

