

Refosco Dal Peduncolo Rosso Rodaro

The Flower Label

RODARO
SINCE 1846
ESTATE BOTTLED WINES

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

Vintage
2022

Wine appellation
DOP FRIULI COLLI ORIENTALI

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

Soil composition
Eocenic marl and sandstone, known locally as "ponca"

Vine cultivation system
Guyot

Yield per hectare
60-70 quintals

Harvest period
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 5.500 (0.75 l)

Vinification
Maceration at controlled temperatures between 27°C – 30°C. Fermentation in stainless steel tank and ageing in small French oak barrels for about 12-24 months

Ageing
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Alcohol content
14%

Technical data
Acidity: 4.71 gr/l - Non reducing extract: 28.40 gr/l

Serving temperature
16° C

Suggested evolutionary peak from
10 years after the harvest

Sensory profile
This wine greets the eye with a dark, purple-veined ruby that presages its intensity and depth. The nose immediately releases smooth floral and vegetal notes, with sandalwood, mallow, hibiscus, cyclamen, sweet violets, and exotic woods. Allowing the wine to breathe a bit releases exotic spice and earthy mineral, along with hints of coriander, clove, and white pepper, backgrounded by smooth black liquorice. The wine enters dry and laden with a vibrant minerality. The mid-palate bursts with wild red berryfruit, then develops an alcoholic warmth as the wine progresses into a dry finish. Overall, the wine is marked by energy-laden fruit, a fat-cleansing acidity, and a strong personality.

Serving suggestion
This Refosco dal Peduncolo Rosso is a superb partner to long-marinated, baked wild game, fat, full-flavoured cheeses, succulent stews, and spicy-sauced grilled meats.

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