



# Centomesi Rosé Nature Rodaro (Pas Dosé)

The Traditional Method

**Label**

Exquisite and Rare - Friuli Venezia Giulia region (Italy)

**Vintage**

Millesimato 2015 (102 months on the yeasts)

**Wine appellation**

VINO SPUMANTE DI QUALITA'

**Grape variety blend**

PINOT - From Red Bunches

**Vineyard name**

Romain (Terraced hillsides)

**Age of vines**

17 years old

**Vineyard altitude**

130 mt. a.s.l

**Vineyards aspect**

East & West facing (Grassy, not irrigated)

**Soil composition**

Eocenic marl and sandstone, known locally as "ponca"

**Vine cultivation system**

Guyot

**Vine density per hectar**

5.500 -7.500 vines

**Yield per hectare**

50-60 q

**Grape yield per plant**

Approx. 1.5 Kg

**Harvest period**

August

**Harvesting**

Manual

**Grape provenance**

100% Single Estate wine in the Cividale del Friuli area

**Pest control**

Low environmental impact integrated pest management (SQNPI Certification)

**Wine style**

Sparkling, Rosé Pas Dosé

**Average annual qty bottles**

502 (0.75cl)

**Vinification**

Grape pressing yields only 42%. Vinification of the finest free-run must in stainless steel tanks. Classic method with 102 months of bottle aging on the lees. Disgorgement November 2024.

**Alcohol content**

12%

**Technical data**

Acidity: 6.20 gr/l

**Serving temperature**

6-8° C

**Evolutionary peak from**

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**Sensory profile**

It presents itself with a luminous color, a pink hue with the unmistakable amber reflections typical of Pinot Noir, crowned by a creamy mousse. The perlage is poetic—an incessant rise of fine, persistent bubbles. On the nose, it offers an elegant and sophisticated experience, incredibly fragrant. Wild strawberries and small red berries are immediately noticeable, accompanied by delicate hints of dog rose. With aeration, subtle citrus notes and a touch of fresh almond emerge, a sign of vibrant youth. On the palate, it is well-structured, with a magnificent balance between warmth and freshness. The entry is lively, with a fruity crispness that leads into an enveloping softness, delivering a sensation of roundness and even fullness. The finish is surprising: it tightens at first, then releases into a savory and dry echo, with an elegant mineral persistence that cleanses the palate.

**Serving suggestion**

Fried zucchini flowers. Tuna tartare, oysters, and fine cured meats.

