



Merlot Romain Rodaro

The Limited Editions

RODARO
SINCE 1846
ESTATE BOTTLED WINES

Label

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

Vintage

2018

Wine appellation

DOP FRIULI COLLI ORIENTALI

Grape variety blend

MERLOT 100%

Soil composition

Eocene marl and sandstone, known locally as "ponca"

Vine cultivation system

Guyot

Yield per hectare

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 from Naturally Dried Grapes

Average annual qty bottles

5.200 (0,75 l) - 600 (1,5 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 18 - 24 months

Ageing

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Alcohol content

16.5%

Technical data

Acidity: 5.25 gr/l - Non-reducing extract: 34.90 gr/l

Serving temperature

16° C

Suggested evolutionary peak from

15-20 years after the harvest

Sensory profile

Visual: Deep, concentrated ruby red with a garnet rim. Slow-flowing legs in the glass (high glycerol content). Olfactory: Intense, complex, and refined. Ample bouquet: black fruit compote (dried plum, blackberry), sweet spices (vanilla, cocoa, licorice), balsamic notes (eucalyptus, mint), tobacco, leather, a slight hint of graphite (mineral). Palate/Olfactory: Dry, warm, soft, and velvety. Elegant and perfectly integrated tannins. Full-bodied, with restrained acidity that is sufficient to balance the structure. Long and persistent finish with a return of the fruit, spice, chocolate, and a toasted nuance. Overall Assessment: Aromatic richness and complexity, velvety tannin texture, balance between power and elegance, ability to evolve over time. An exemplary high-end Merlot, highlighting the suitability of the Spessa di Cividale terroir for this varietal. The natural over-ripening of the grapes and aging in barriques contribute to a wine of great concentration, complexity, and pleasure.

Serving suggestion

In addition to the classic pairing with cheeses and pork, this wine's distinctive nose and palate make it the ideal partner with roast and baked meats, as well as those with succulent, full-flavoured stuffings.



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