

**RODARO**

SINCE 1846

ESTATE BOTTLED WINES

BRUT NATURE RODARO 2016, 47 mesi sui lieviti  
VINO SPUMANTE DI QUALITA' – Pas Dosé – CLASSIC METHOD LABEL - Dég. March 2021

Grape variety: BLEND / International Vines Pinot Family – Pinot (from red buches) 60% - Chardonnay 40%	Vineyard name: Romain (Terraced hillsides)
Age of vines: About 31 years old	
Vineyard aspects: East & West facing / South	
Vine cultivation system: Cappuccina-Guyot	Vineyard altitude: 130 m a.s.l.
Yield per hectare 70 q	
Harvest period August	Soil composition: Marl and sandstone flysch of Eocene origin ("ponca")
Grape provenance 100% Single Estate wine	
Notes Dégorgement March 2021 - The first fermentation of the different varieties occurs in stainless steel with control of the temperature, followed by the ageing on the lees. The next steps are the creation of the blend and the addition of the liqueur de tirage. After the bottling, the bottles are placed horizontally for the second fermentation and the resting on the lees. During the dégorgement there is no adding of liqueur d'expédition; the bottles are refilled with the same wine. This process guarantees the obtainment of a product with no addition of sugars.	
Average annual quantity 4.000 (0,75)	Vine density per hectare: 5.200 vines per ha
Aging In the bottle for 47 months	
Dati tecnici Acidity: 6.80 gr/l	Grape yield per plant: Approx. 1.3 Kg.
Evolutionary peak from -	Harvesting: Hand harvest and grape sorting
	Pest control: Low environmental impact integrated pest management
	Wine style: Sparkling Pas Dosé (Brut Nature / Brut Zéro Dosage)

Vinification: Stainless Steel.

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Alcohol content: 12.5% alc. by vol.

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Serving temperature: 6 - 8° C

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Cellar Longevity: -

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Sensory profile: With a fine, abundant and persistent mousse, the wine's straw-yellow colour beautifully underpins its effervescent crown. The nose opens discreetly with notes of yeast, scented apple, white pulp fruit and citrus, later to be accompanied by aromas of woodland fruit and spice. Displaying appreciable complexity, enhanced by a pronounced mineral component, the delicate mousse, acidity and balance caress the palate. Hints of dried fruits, together with mixed berry currants, unfold into shortcrust pastry, bread crust, toasted hazelnut and hawthorn berry. The persistent finish, mirroring that of a 'metodo classico' of great finesse and elegance, confers long life on this signature Paolo Rodaro Zero Dosage Vintage 2016.

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Pairings: Perfect aperitif. It pairs well with catch and fish dishes, cold cuts, savory pasta, fried food, buffalo mozzarella and vegetarian recipes.

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RODARO PAOLO - Via Cormòns 60, Località Spessa, Cividale del Friuli (UD) 33043, Friuli Venezia Giulia ITALY - P.IVA 02595160306 - C.F. RDRPLA58B27L483  
Orario: Da Lunedì a Sabato dalle 9.00 alle 12.00 e dalle 14.00 alle 18.00 - Mail: [info@rodaropaolo.it](mailto:info@rodaropaolo.it) - Tel/Fax: +39-0432-716066