

RODARO

SINCE 1846

ESTATE BOTTLED WINES

CABERNET FRANC FIORE RODARO 2016

DOP FRIULI COLLI ORIENTALI – FLOWER LABEL

Grape variety: CABERNET FRANC 100%

Age of vines: About 27 years old

Vineyard aspects: East & West facing

Vine cultivation system: Cappuccina-Guyot

Yield per hectare 70 - 80 q

Harvest period Late September / October

Grape provenance 100% Single Estate wine

Notes .

Average annual quantity 18.000 (0,75 l)

Aging In Inox for 12-24 months

Dati tecnici Acidity: 4.78 gr/l - Non-reducing extract:
24.10 gr/l

Evolutionary peak from Approx. 5 years after the
harvest

Vineyard name: Romain (Terraced Hillside), Braida (Downstream)

Vineyard altitude: 130 / 60 m a.s.l.

Soil composition: Marl and sandstone flysch of Eocene origin ("ponca")

Vine density per hectare: 4.500 - 5.500 vines per ha

Grape yield per plant: Approx. 1.5 Kg.

Harvesting: Manual

Pest control: Low environmental impact integrated pest management

Wine style: Dry Red

Vinification: Maceration at controlled temperature for 10 days. Fermentation in
stainless steel tanks.

Alcohol content: 12.5% alc. by vol.

Serving temperature: 16° C

Cellar Longevity: Approx. 10 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.

Pairings: This is a classic Cabernet Franc of exceptional elegance, the perfect accompaniment to fresh and medium-aged cows-milk cheeses, leaner 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.



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Orario: Da Lunedì a Sabato dalle 9.00 alle 12.00 e dalle 14.00 alle 18.00 - Mail: info@rodaropaolo.it - Tel/Fax: +39-0432-716066