

RODARO

SINCE 1846

ESTATE BOTTLED WINES

PIGNOLO ROMAIN RODARO 2009

DOP FRIULI COLLI ORIENTALI – ROMAIN LIMITED EDITION LABEL

Grape variety: PIGNOLO 100% (Native Variety)

Age of vines: 18 years old

Vineyard aspects: West & South-East facing

Vine cultivation system: Guyot

Yield per hectare 40 q

Harvest period September

Grape provenance 100% Single Estate wine

Notes Evolutionary Wine. The production is available in the best vintages only. 1Kg of grapes will yield circa 0.5 l of wine.

Average annual quantity 1.800 (0,75l), 400 (1,5l)

Aging In French oak barrels for 36 months

Dati tecnici Acidity: 5.10 gr/l - Non-reducing extract: 36.60 gr/l

Evolutionary peak from Approx. 13 - 15 years after the harvest

Vineyard name: Conte Romano (Terraced Hillside)

Vineyard altitude: 180 m a.s.l.

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

Vine density per hectare: 6.000 vines per ha

Grape yield per plant: Approx. 0.7 Kg.

Harvesting: Manual – In small crates (2 kg)

Pest control: -

Wine style: Dry Red from naturally dried grapes

Vinification: Grapes naturally dry off the vine in small crates to enhance flavours and aromas prior to fermentation (Approx. 4 weeks).

Alcohol content: 15.5% alc. by vol.

Serving temperature: 16° C

Cellar Longevity: Approx. 25 years after the harvest

Sensory profile: The wine appears a warm, garnet-edged ruby-red, boasting impressive depth and intensity. The nose initially releases evolved nuances of smooth, elegant spices, which slowly yield to appealing fragrances of mixed nuts and fruits, including date, fig, and wild strawberry. This aromatic complex is bolstered by a lively vein of black pepper and pipe tobacco, and complemented by vanilla, sandalwood and nutmeg, while a delicate florality completes an aromatic mosaic of great harmony. Equally rich and multi-faceted is the wine's entry on the palate—complex, evolved, and with a generous alcoholic warmth. This liqueur-like component builds slowly and delicately, but then expands in the mouth with great verve, laced with vigorous impressions of earthy mineral and herbs. An exquisite suite of fine-grained tannins accompanies a progression that culminates in a finish infused with spices, dried fruit and nuts. The crafting of this Pignolo 2008 is the fruit of a great love for, and understanding of this grape variety and of the terroir that yields it. This wine partners beautifully with slow-cooked meat dishes and heightens the finest creations based on dark chocolate.

Pairings: This wine pairs wonderfully with well-seasoned, savoury meat dishes and game. It tastes very interesting with dark chocolate.



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