

RODARO

SINCE 1846

ESTATE BOTTLED WINES

ROSÉ NATURE RODARO 2012

VINO SPUMANTE DI QUALITA' – Pas Dosé – CLASSIC METHOD LABEL – Millesimato 2012

Grape variety: Pinot 100% – From Red Bunches

Age of vines: 10 years old

Vineyard aspects: East & West facing

Vine cultivation system: Guyot

Yield per hectare 50 - 60 q

Harvest period August

Grape provenance 100% Single Estate wine

Notes Name on the label: Il Metodo Classico Rosé Pinot Nero (Pas Dosé) di Paolo Rodaro - Millesimato 2012

Average annual quantity 2.300 (0.75cl) / 800 (1.5 l)

Aging In the bottle for 20 months

Dati tecnici Acidity: 7.30 gr/l - Non-reducing extract: 18.50 gr/l

Evolutionary peak from -

Vineyard name: Romain (Terraced hillsides)

Vineyard altitude: 130 m a.s.l.

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

Vine density per hectare: 5.500 vines per ha

Grape yield per plant: Approx. 1.5 Kg.

Harvesting: Manual

Pest control: -

Wine style: Sparkling Rosé Pas Dosé (Brut Nature / Brut Zéro Dosage)

Vinification: Stainless Steel.

Alcohol content: 12% alc. by vol.

Serving temperature: 12° C

Cellar Longevity: -

Sensory profile: Classic bronze tones with a pale salmon / golden copper hue. Persistent, countless, tiny bubbles. Elegant, sophisticated and fragrant with fresh wild strawberries and violets followed by more evolved notes including light crusted pastry. Crisp yet luscious, it is beautifully structured with silky smooth strawberry fruit that creates a perfect harmony of the senses.

Pairings: Excellent aperitivo. Its freshness and elegance with a solid structure and persistence, that will allow you to serve it with every course of the meal.



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 - Tel/Fax: +39-0432-716066