

**RODARO**

SINCE 1846

ESTATE BOTTLED WINES

ROSÉ NATURE RODARO 2015, 58 mesi sui lieviti

VINO SPUMANTE DI QUALITA' – Pas Dosé – CLASSIC METHOD LABEL – Millesimato 2015 - Dég. March 2021

Grape variety: Pinot 100% – From Red Bunches

Age of vines: About 13 years old

Vineyard aspects: East & West facing

Vine cultivation system: Guyot

Yield per hectare 60 q

Harvest period August

Grape provenance 100% Single Estate wine

Notes Dégorgement March 2021 - The first fermentation occurs in stainless steel with control of the temperature, followed by the ageing on the lees. After the addition of the liqueur de tirage and 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 2.000 (0,75 l)

Aging In the bottle for 58 months

Dati tecnici Acidity : 6.40 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.

1.3 Kg.

Harvesting:

Hand harvest

and grape

sorting

Pest control: -

Wine style:

Sparkling Rosé

Pas Dosé (Brut

Nature / Brut

Zéro Dosage)

Vinification:

Stainless Steel.

Alcohol content:

12% alc. by vol.

Serving

temperature: 6 -

8° C

Cellar Longevity:

-

Sensory profile: The pinkish and coppery hues are embraced by a rich, fine and persistent perlage. The elegant nose and the supple feel conferred by the presence of natural glycerine is palate-caressing. And yet being structurally decisive makes the Rosé Nature perfect for food-matching, its vibrant acidity elevating it to a place among the finest Italian sparkling wines that simply must be tasted. Indisputable complexity and longevity are hallmarks of this sparkling wine which has been aged for 58 months on the lees. From nose to palate, the expression of wild strawberry and aromatic herbs are constant companions along the path to a memorably persistent finish.

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Pairings: Aperitif or wine suited to all courses, ideal for rich and salty baked dishes, shellfish and pizza. Pink fish, such as shrimps, salmon or smoked trout.

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