

# BRUT NATURE RODARO

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

<b>Grape variety</b>	BLEND / International Vines – Pinot Family	<b>Vineyard name</b>	Romain (Terraced hillsides)
<b>Age of vines</b>	28 years old	<b>Vineyard altitude</b>	130 mt. a.s.l.
<b>Vineyard aspects</b>	East & West facing / South	<b>Soil composition</b>	Marl and sandstone flysch of Eocene origin ("ponca")
<b>Vine cultivation system</b>	Cappuccina-Guyot	<b>Vine density per hectar</b>	5.200 vines
<b>Yield per hectare</b>	60-70 q	<b>Grape yield per plant</b>	Approx. 1.5 Kg.
<b>Harvest period</b>	September	<b>Harvesting</b>	Manual
<b>Grape provenance</b>	100% Single Estate wine	<b>Pest control</b>	Low environmental impact integrated pest management
<b>Notes</b>		<b>Wine style</b>	Sparkling Pas Dosé (Brut Nature/Brut Zero)
<b>Average annual quantity</b>	5.690 (0.75 l), 2.000 (0.375 l), 460 (1.50 )	<b>Vinification</b>	In stainless steel tanks for 18 months
<b>Ageing</b>	In stainless steel tanks for 18 months	<b>Alcohol content</b>	12%
<b>Technical data</b>	Acidity: 7.30 gr/l - Non reducing extract: 18.50 gr/l	<b>Serving temperature</b>	12° C
<b>Evolutionary peak from</b>	1 year after the dégorgement	<b>Cellar Longevity</b>	
<b>Sensory profile</b>	The wine boasts a rich appearance, thanks to a delicate yet dense mouse and to its long-lingering crown, which appears a shimmering straw yellow shot through with gold. The nose opens slowly to a lovely yeastiness and notes of toasted nuts, soon crystallising into roasted peanuts, liquorice root-like impressions of strawflower, and fresh-baked bread, which segue in turn into vanilla, coriander, and short crust. An overall impression of earthy mineral comes to the fore as the complex, multifaceted bouquet continues to linger in the glass. In the mouth, one perceives the subtle effervescence as a lovely, fluent suppleness. Its minerally acidity makes a decisive contribution on the palate, while the combination of yeastiness and significant body ensures a well-knit complexity and impressive length. The aromatic component is rich and cleanly-delineated, offering impressions of dried fruit and wild berry, lifted by a subtle astringency. A classic-method Brut Nature superb in all its components; still youthful, it will enjoy a long life.		
<b>Pairings</b>	It will be at its best with antipasti, in particular shellfish and raw fish, but it partners as well with a full range of sausages and with all vegetarian dishes.		

