

RODARO

SINCE 1846

FRIULI VENEZIA GIULIA VINEYARDS

MALVASIA FIORE RODARO 2016

DOP FRIULI COLLI ORIENTALI - FLOWER LABEL

Grape variety	MALVASIA 100% (Native Variety)	Vineyard name	Romain (Terraced Hillside)
Age of vines	13 years old	Vineyard altitude	130 mt. a.s.l.
Vineyard aspects	East West facing	Soil composition	Marl and sandstone flysch of Eocene origin ("ponca")
Vine cultivation system	Guyot	Vine density per hectare	5.500 vines
Yield per hectare	5.500 vines	Grape yield per plant	Approx. 1.5 Kg.
Harvest period	Mid-September	Harvesting	Manual
Grape provenance	100% Single Estate wine	Pest control	Low environmental impact integrated pest management
Notes		Wine style	Dry WHITE
Average annual quantity	8.700 (0,75 l)	Vinification	Soft pressing followed by fermentation in stainless steel tanks at controlled temperature
Ageing	In stainless steel tanks for 7-12 months	Alcohol content	14,5%
Technical data	Acidity: 5.26 gr/l - Non-reducing extract: 22.60 gr/l	Serving temperature	12° C
Evolutionary peak from	2 years after the harvest	Cellar Longevity	8 years after the harvest (or even more)
Sensory profile	A lively, luminous straw-yellow greets the eye, shot through with rays of gold, with its appearance in the glass faithfully presaging the richness it contains. The nose opens crisp and vibrant, faithfully expressing smooth citrus, then immediately opens wide to impressions of ripe and candied fruit, and to a majestic contribution of spices, which seems to continue without end. A more detailed description would summon up ripe pear, apple, and yellow peach, accompanied by elegant impressions of vanilla, nutmeg, and toasted almonds. This intense, near-endless bouquet introduces a pulp-rich, heady entrance that signals a full-bodied wine enriched by an intense minerality and a generous level of alcohol. But the alcoholic warmth is superbly balanced by a notable fruit component whose aromatics accompany the progression right through to a near-endless finish. That cornucopia of ripe fruit, faithfully mirroring that encountered on the nose, predominates over smooth spice, which finally triumphs on the finish. The overall character of this wine eloquently reflects an excellent growing year for the malvasia grape.		
Pairings	The wine's richness makes it a fine partner to very rich, intense dishes, in particular even baked and grilled fish, as well as with first courses of succulent shellfish.		