

# RODARO

SINCE 1846

FRIULI VENEZIA GIULIA VINEYARDS

## FRIULANO FIORE RODARO 2016

### DOP FRIULI COLLI ORIENTALI - FLOWER LABEL

<b>Grape variety</b>	FRIULANO 100% (Native Variety)	<b>Vineyard name</b>	Romain / Bachet (Terraced Hillsides)
<b>Age of vines</b>	26 years old	<b>Vineyard altitude</b>	130 mt. a.s.l. / 120 mt. a.s.l
<b>Vineyard aspects</b>	East & West facing / Sud	<b>Soil composition</b>	Marl and sandstone flysch of Eocene origin ("ponca")
<b>Vine cultivation system</b>	Guyot and Cappuccina	<b>Vine density per hectar</b>	5.500 vines
<b>Yield per hectare</b>	5.500 vines	<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>	Dry WHITE
<b>Average annual quantity</b>	25.000 (0,75 l)	<b>Vinification</b>	Soft pressing followed by fermentation in stainless steel tanks at controlled temperature
<b>Ageing</b>	In stainless steel tanks for 7-12 months	<b>Alcohol content</b>	14%
<b>Technical data</b>	Acidity: 5.06 gr/l - Non-reducing extract: 20.40 gr/l	<b>Serving temperature</b>	12° C
<b>Evolutionary peak from</b>	2-3 years after the harvest	<b>Cellar Longevity</b>	7 years after the harvest (or even more)
<b>Sensory profile</b>	A luminous straw yellow, shot through with gold, immediately impresses, while the nose offers pungent, green impressions of wild herbs such as rosemary, winter savoury, lemon verbena, and nettle, immersing us in its initial steps in a beguiling experience of a fragrant kitchen garden in late May. The bouquet continues to evolve, with self-confident notes of peach, pineapple, and almond, concluding, as the wine breathes, on a crisp touch of citrus. The palate opens to full volume and a judicious warmth, then an unhurried, majestic progression allows full appreciation of the wine's impressive mineral component and mosaic of ripe fruit, which expands from the mid-palate, evolving into a near-endless finale crowned with a glossy, pleasantly bitterish note of almond. Overall, this growing year produced wines of pronounced varietal character and terroir-expressiveness that exhibit exuberantly crisp aromatics.		
<b>Pairings</b>	Because of its typical characteristics, it matches perfectly to the traditional dishes of the region. It will be perfect with San Daniele ham and Montasio cheese.		