

# RODARO

SINCE 1846

FRIULI VENEZIA GIULIA VINEYARDS

## PINOT GRIGIO FIORE RODARO 2015

### DOP FRIULI COLLI ORIENTALI - FLOWER LABEL

<b>Grape variety</b>	PINOT GRIGIO 100%	<b>Vineyard name</b>	Romain / Rocca Bernarda (Terraced Hillsides) / Braida (Plain)
<b>Age of vines</b>	23 years old	<b>Vineyard altitude</b>	130 mt. a.s.l. / 155 mt a.s.l. / 60 mt. a.s.l
<b>Vineyard aspects</b>	East & West facing / East	<b>Soil composition</b>	Marl and sandstone flysch of Eocene origin ("ponca")
<b>Vine cultivation system</b>	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>	August	<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>	11.000 (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>	12,5%
<b>Technical data</b>	Acidity: 5.70 gr/l - Non-reducing extract: 22.50 gr/l	<b>Serving temperature</b>	12° C
<b>Evolutionary peak from</b>	2-3 years after the harvest	<b>Cellar Longevity</b>	5 years after the harvest (or even more)
<b>Sensory profile</b>	It appears a deep straw yellow, with subtle coppery overtones. A near-explosive nose impresses with its elegant forcefulness and peak-ripeness fruit. First to emerge are notes of mixed roasted nuts, apple, and pear, soon followed and enriched by a stylish touch of crisp citrus, which for this grape is a classic indicator of a good growing year. The bouquet lingers nicely, continuing with ripe fruit and hints of tropical flora. The palate offers notable weight for the Pinot Grigio grape, as well as superb balance of all components, while the terroir contributes a tangy richness. A lengthy finish ensures prolonged savouring of the wine's fruit and mineral qualities.		
<b>Pairings</b>	This Pinot Grigio vintage will be an exceptional companion to vegetable pastas and risottos, and rich sauces, in addition to its classic partners of fried and battered preparations and fresh cheeses.		