

# RODARO

SINCE 1846

FRIULI VENEZIA GIULIA VINEYARDS

## VERDUZZO FRIULANO FIORE RODARO 2011

### DOP FRIULI COLLI ORIENTALI - FLOWER LABEL

<b>Grape variety</b>	VERDUZZO FRIULANO 100% (Native Variety)	<b>Vineyard name</b>	Romain / Rocca Bernarda (Terraced Hillside)
<b>Age of vines</b>	26 years old	<b>Vineyard altitude</b>	130 mt. a.s.l / 155 mt. a.s.l
<b>Vineyard aspects</b>	East West & East facing	<b>Soil composition</b>	Marl and sandstone flysch of Eocene origin ("ponca")
<b>Vine cultivation system</b>	Guyot	<b>Vine density per hectare</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>	Late 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>	Sweet WHITE - "Passito Style" on the Vine
<b>Average annual quantity</b>	2.300 ( 0,75 l)	<b>Vinification</b>	Appassimento' (withering/raisining) of the grapes on the vine. Soft pressing is followed by a controlled fermentation in stainless steel tanks
<b>Ageing</b>	Vasca di acciaio per 8-9 mesi	<b>Alcohol content</b>	13,50%
<b>Technical data</b>	Acidity: 6.57 gr/l - Non-reducing extract: 30.00 gr/l - Residual Sugars 142.40 gr/l	<b>Serving temperature</b>	12° C
<b>Evolutionary peak from</b>	2 years after the harvest	<b>Cellar Longevity</b>	7-8 years after the harvest
<b>Sensory profile</b>	The wine transmits a warm amber hue that renders its appearance noble, luminous, and enfolding, with coppery highlights that conjure up roasted nuts and the rich colours of autumn on display at a magnificent sunset. A cornucopia of dried fruit immediately opens on the nose with appreciable force, with seductive scents of sun-dried apricot and date supporting radiant aromas of dried fig, marzipan, and chestnut honey. Multi-layered and long-lingering, the bouquet's sensory progression impresses as well for the stylish elegance of the constant, protean evolution of each of its components. Finally, after some moments in the glass, it gifts the tasters with the crispest of floral impressions. In the mouth the wine is likewise succulent, rich, vibrant. The aromatic halo embracing its entry is prolonged into its inevitable final cadence by the remarkable harmony of all its constituent components. Nothing is in excess; rather, every element strives to please the taster, including a refreshing crispness and earthy minerality, as if the grapes were just yesterday dried on their vine. Here is a revitalising wine perfect to savour by itself or for heightening the finest moments of one's life!		
<b>Pairings</b>	It matches very well with pretty tasty dishes, such as raw ham or cheese, but it will perfect with the classic friulian cakes and with dry pastry sweets.		