

RODARO

SINCE 1846

FRIULI VENEZIA GIULIA VINEYARDS

VERDUZZO FRIULANO FIORE RODARO 2011

DOP FRIULI COLLI ORIENTALI - FLOWER LABEL

Grape variety	VERDUZZO FRIULANO 100% (Native Variety)	Vineyard name	Romain / Rocca Bernarda (Terraced Hillside)
Age of vines	26 years old	Vineyard altitude	130 mt. a.s.l / 155 mt. a.s.l
Vineyard aspects	East West & East 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	Late September	Harvesting	Manual
Grape provenance	100% Single Estate wine	Pest control	Low environmental impact integrated pest management
Notes		Wine style	Sweet WHITE - "Passito Style" on the Vine
Average annual quantity	2.300 (0,75 l)	Vinification	Appassimento' (withering/raisining) of the grapes on the vine. Soft pressing is followed by a controlled fermentation in stainless steel tanks
Ageing	Vasca di acciaio per 8-9 mesi	Alcohol content	13,50%
Technical data	Acidity: 6.57 gr/l - Non-reducing extract: 30.00 gr/l - Residual Sugars 142.40 gr/l	Serving temperature	12° C
Evolutionary peak from	2 years after the harvest	Cellar Longevity	7-8 years after the harvest
Sensory profile	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!		
Pairings	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.		