

RODARO

SINCE 1846

FRIULI VENEZIA GIULIA VINEYARDS

PINOT GRIGIO FIORE RODARO 2017

DOP FRIULI COLLI ORIENTALI - FLOWER LABEL

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|--------------------------------|---|---------------------------------|---|
| Grape variety | PINOT GRIGIO 100% | Vineyard name | Romain / Rocca Bernarda (Terraced Hillsides) / Braida (Plain) |
| Age of vines | 25 years old | Vineyard altitude | 130 mt. a.s.l. / 155 mt a.s.l. / 60 mt. a.s.l |
| Vineyard aspects | East & West facing / East | Soil composition | Marl and sandstone flysch of Eocene origin ("ponca") |
| Vine cultivation system | Cappuccina | Vine density per hectare | 5.500 vines |
| Yield per hectare | 5.500 vines | Grape yield per plant | Approx. 1.5 Kg. |
| Harvest period | August | Harvesting | Manual |
| Grape provenance | 100% Single Estate wine | Pest control | Low environmental impact integrated pest management |
| Notes | | Wine style | Dry WHITE |
| Average annual quantity | 11.000 (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 | 13.50% |
| Technical data | Acidity: 5.01 gr/l - Non-reducing extract: 20.40 gr/l | Serving temperature | 12° C |
| Evolutionary peak from | 2-3 years after the harvest | Cellar Longevity | 5 years after the harvest (or even more) |
| Sensory profile | A shimmer of wheat greets the eye, a sheen of bread, of blond topaz shot with hints of gold! Regal in the glass, it lacks only bubbles to be an elegant flute of Champagne. Ascending the crystal bowl are comfortable, home-evoking fragrances of ripe apples and pears, those homemade cakes and pies of our childhood, dense concoctions of hazelnut crème and sweet almonds, and bewitching banana and ripe strawberry frullato. This self-confident amalgam of fragrances of fruits that have achieved iconic stature in the Western world is the seductive quintessence of Pinot Grigio, of this Pinot Grigio, in fact! Its enters the mouth with a warm toastiness, and expands to fill the palate largely with spiritous effusions and for the rest with dense-packed impressions of fruit and earthy mineral, until it concludes in a near-endless finale laden with roasted nuts and dried fruit and with that classic touch of bitterish almond. Overall, a forthright-charactered Pinot that is coherent of all three stages. | | |
| Pairings | It will confidently stand up to fairly hearty dishes—antipasti, fries, battered foods, and risottos are its cherished siblings at table! | | |