

RODARO

SINCE 1846

FRIULI VENEZIA GIULIA VINEYARDS

RIBOLLA GIALLA FIORE RODARO 2015

DOP FRIULI COLLI ORIENTALI - ETICHETTA FIORE

Varietà	RIBOLLA GIALLA 100% (Native Variety)	Nome del vigneto	Romain (Terraced Hillside)
Età del vitigno	27 years old	Altitudine	130 mt. a.s.l.
Esposizione	East West facing	Terreno	Marl and sandstone flysch of Eocene origin ("ponca")
Forma allevamento	Guyot	Densità per ceppi	5.500 vines
Resa per ettaro	5.500 vines	Produzione per ceppo	Approx. 1.5 Kg.
Epoca vendemmia	Late September	Raccolta	Manual
Provenienza uva	100% Single Estate wine	Metodi di difesa	Low environmental impact integrated pest management
Note		Tipo	Dry WHITE
Numero bottiglie prodotte	13.000 (0,75 l)	Vinificazione	Soft pressing followed by fermentation in stainless steel tanks at controlled temperature
Affinamento	In stainless steel tanks for 7-12 months	Gradazione alcolica	12%
Dati tecnici	Acidity: 5.30 gr/l - Non-reducing extract: 21.20 gr/l	Temperatura di servizio	12° C
Picco evolutivo	2 years after the harvest	Durata	5 years after the harvest
Profilo sensoriale	This Ribolla Gialla delights the eye with a shimmering, gold-highlighted straw yellow. A rich, seductive bouquet whose hallmarks are remarkable intensity and length opens to multi-faceted tropical fruit, with crisp, ripe pineapple and a vibrant array of sweet yellow peach and mango. The palate exhibits the highest intensity possible of varietal fruit, while an exceptionally-fine balance and complexity are significant additions to its judicious weight. A delicious duet on the finish between sweet and bitterish, absolutely classic to this grape, leaves the palate clean and fresh, and is a good reason for enjoying this wine on its own, even without food.		
Abbinamenti	This is the native Friulian wine par excellence for partnering with all Italian-style antipasti, particularly those on the lighter, sweet side. It is the perfect wine as well for spring and summer enjoyment, and it loves the world of sushi and everything raw.		