

# RODARO

SINCE 1846

FRIULI VENEZIA GIULIA VINEYARDS

## RIBOLLA GIALLA FIORE RODARO 2015

### DOP FRIULI COLLI ORIENTALI - ETICHETTA FIORE

<b>Varietà</b>	RIBOLLA GIALLA 100% (Native Variety)	<b>Nome del vigneto</b>	Romain (Terraced Hillside)
<b>Età del vitigno</b>	27 years old	<b>Altitudine</b>	130 mt. a.s.l.
<b>Esposizione</b>	East West facing	<b>Terreno</b>	Marl and sandstone flysch of Eocene origin ("ponca")
<b>Forma allevamento</b>	Guyot	<b>Densità per ceppi</b>	5.500 vines
<b>Resa per ettaro</b>	5.500 vines	<b>Produzione per ceppo</b>	Approx. 1.5 Kg.
<b>Epoca vendemmia</b>	Late September	<b>Raccolta</b>	Manual
<b>Provenienza uva</b>	100% Single Estate wine	<b>Metodi di difesa</b>	Low environmental impact integrated pest management
<b>Note</b>		<b>Tipo</b>	Dry WHITE
<b>Numero bottiglie prodotte</b>	13.000 (0,75 l)	<b>Vinificazione</b>	Soft pressing followed by fermentation in stainless steel tanks at controlled temperature
<b>Affinamento</b>	In stainless steel tanks for 7-12 months	<b>Gradazione alcolica</b>	12%
<b>Dati tecnici</b>	Acidity: 5.30 gr/l - Non-reducing extract: 21.20 gr/l	<b>Temperatura di servizio</b>	12° C
<b>Picco evolutivo</b>	2 years after the harvest	<b>Durata</b>	5 years after the harvest
<b>Profilo sensoriale</b>	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.		
<b>Abbinamenti</b>	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.		