

RODARO

SINCE 1846

FRIULI VENEZIA GIULIA VINEYARDS

MALVASIA FIORE RODARO 2015

DOP FRIULI COLLI ORIENTALI - FLOWER LABEL

Varietà	MALVASIA 100% (Native Variety)	Nome del vigneto	Romain (Terraced Hillside)
Età del vitigno	12 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	Mid-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	8.700 (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	14%
Dati tecnici	Acidity: 5.61 gr/l - Non-reducing extract: 23.60 gr/l	Temperatura di servizio	12° C
Picco evolutivo	2 years after the harvest	Durata	8 years after the harvest (or even more)
Profilo sensoriale	The shimmering gold-yellow presages a wine of superb depth. The nose is notable for its effusion of aromatic white blossoms such as magnolia and jasmine, lifted by subtle, spicy hints of thyme and eucalyptus. After a few moments, the two hallmark qualities of this grape, and of this 2015 Rodaro vintage, ripe mango and nutmeg, emerge and begin a leisurely and lengthy progression. The expansive and alluring bouquet introduces a palate equally rich and complex. A superb body, impressive for this grape variety, and a pervasive smoothness testify to the exceptional ripeness achieved by the grapes in this growing season. A tangy minerality is nicely complemented by a full body, leaving space for the development of a lengthy, smooth finish marked by bitter almond.		
Abbinamenti	Both the bouquet and palate of this Malvasia enhance a wide variety of fish dishes. It is likewise delicious with fresh or steamed vegetables, accompanied with eggs or grains, and truly heavenly paired with risotto with saffron, zucchini, and shrimp, as well as many Asian dishes of noodles and tempura.		