

# RODARO

SINCE 1846

FRIULI VENEZIA GIULIA VINEYARDS

## MALVASIA FIORE RODARO 2015

### DOP FRIULI COLLI ORIENTALI - FLOWER LABEL

<b>Varietà</b>	MALVASIA 100% (Native Variety)	<b>Nome del vigneto</b>	Romain (Terraced Hillside)
<b>Età del vitigno</b>	12 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>	Mid-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>	8.700 (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>	14%
<b>Dati tecnici</b>	Acidity: 5.61 gr/l - Non-reducing extract: 23.60 gr/l	<b>Temperatura di servizio</b>	12° C
<b>Picco evolutivo</b>	2 years after the harvest	<b>Durata</b>	8 years after the harvest (or even more)
<b>Profilo sensoriale</b>	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.		
<b>Abbinamenti</b>	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.		