

Pra Zenar Rodaro

The Limited Editions

RODARO
SINCE 1846
ESTATE BOTTLED WINES

Label

The wine of Evolution - Friuli Venezia Giulia region (Italy)

Vintage

2015

Wine appellation

DOP FRIULI COLLI ORIENTALI

Grape variety blend

VERDUZZO FRIULANO 100% (Native Variety)

Vineyard name

Romain/ Rocca Bernarda(Terraced hillsides)

Age of vines

18 years old

Vineyard altitude

130 mt. a.s.l / 155 mt. a.s.l

Vineyards aspect

East West & East facing (Grassy, not irrigated)

Soil composition

Eocenic marl and sandstone, known locally as "ponca"

Vine cultivation system

Guyot

Vine density per hectare

5.500 vines

Yield per hectare

75 quintals

Grape yield per plant

Approx. 1.5 Kg

Harvest period

Late September

Harvesting

Manual

Grape provenance

100% Single Estate wine in the Cividale del Friuli area

Pest control

Low environmental impact integrated pest management (SQNPI Certification) since 2016

Wine style

Sweet WHITE (Passito Style)

Average annual qty bottles

2.900 (0.50 l)

Vinification

Manual selection of the healthiest grapes, placed in small crates to undergo the process of 'appassimento' (withering/raisining) in ambient storage to concentrate the grape sugars. Soft pressing and vinification in stainless steel.

Alcohol content

10%

Technical data

Acidity: 4.90 gr/l - Non-reducing extract: 49.60 gr/l - Residual Sugars 223 gr/l

Serving temperature

8° C

Evolutionary peak from

20 years after the harvest

Sensory profile

A warm, intense amber greets the eye, with subtle orange highlights suggesting sweet slices of sun-dried fruit, a vision whose vibrant energy faithfully presages the superb sensory richness of both bouquet and palate. The nose immediately releases, in fact, a virtual explosion of ripe and sun-dried fruit, vividly conjuring up apricot and fig marmalade, candied peach and citrus zest, dates, raisins... Complementing this aromatic complex emerge impressions of lime-blossom honey, almond liqueur, and Port. On entering, the wine immediately impresses with its concentration, density, and weight in the mouth, all the components melding together in perfect harmony as it expands to fill the palate. Ultra-aromatic fruit, fresh and succulent, combines with an earthy minerality in a magisterial progression that finally cedes to a near-endless, richly-seductive finish redolent of hazelnut, almond, caramel, and other nuts and sweet impressions.

Serving suggestion

Pra Zenar is a wine to be savoured all by itself and paired with love.



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