

# Ribolla Gialla Rodaro

**RODARO**  
SINCE 1846  
ESTATE BOTTLED WINES

## The Flower Label

### Label

The wine of our Heritage - Friuli Venezia Giulia region (Italy)

### Vintage

2022

### Wine appellation

DOP FRIULI COLLI ORIENTALI

### Grape variety blend

RIBOLLA GIALLA 100% (Native Variety)

### Soil composition

Eocenic marl and sandstone, known locally as "ponca"

### Vine cultivation system

Guyot

### Yield per hectare

70 quintals

### Harvest period

Late September

### Grape provenance

100% Single Estate wine in the Cividale del Friuli area

### Pest control

Low environmental impact integrated pest management (SQNPI Certification)

### Wine style

Dry WHITE

### Average annual qty bottles

6.600 (0.75 l)

### Vinification

Soft pressing followed by fermentation in stainless steel tank at controlled temperature. Ageing on the lees for about 10-12 months in stainless steel tank

### Ageing

-

### Alcohol content

12%

### Technical data

Acidity: 5.12 gr/l - Non-reducing extract: 22.60 gr/l

### Serving temperature

8° C

### Suggested evolutionary peak from

4 years after the harvest

### Sensory profile

It appears a vibrant, energy-laden golden yellow, calling to mind the yellow pulp of Isabelle plums; the light from the wine in the glass conjures up the sun's rays and visions of ripe plum. The bouquet opens slowly to impressions of pear marmalade and apricot preserves, then a few moments of breathing release a succession of honeycomb, candied fruit, and dried fruit and nuts, such as almond, and a subtle note of tropical fruit. Overall, the bouquet is elegant, ripe and seductive. The palate displays impressive personality, with a forward minerality and ultra-crisp acidity that make this wine a superb thirst-quencher. The notably-dry progression concludes with a long-lingering, pleasantly-bitterish finish that makes this a tangy partner for full-flavoured, aromatic dishes.

### Serving suggestion

Very summer wine, this Ribolla Gialla will be perfect with light Italian antipastos, but also with crudités and sushi.



Rodaro Paolo Winery | Via Cormòns 60, località Spessa 33043 Cividale del Friuli Udine Italy  
T/F +39 0432 716066 | info@rodaropaolo.it | www.rodaropaolo.it

