

# Ribolla Gialla Rodaro

The Flower Label

#### Label

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

# Vintage

2023

# Wine appellation

DOP FRIULI COLLI ORIENTALI

### **Grape variety blend**

RIBOLLA GIALLA 100% (Native Variety)

## Vineyard name

Romain (Terraced Hillside)

### Age of vines

29 years old

# Vineyard altitude

130 mt. a.s.l.

# Vineyards aspect

East West facing (Grassy, not irrigated)

# **Soil composition**

Eocenic marl and sandstone, known locally as "ponca"

# Vine cultivation system

Guyot

### Vine density per hectar

5.500 vines

#### Yield per hectare

70 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)







# Wine style

Dry WHITE

### Average annual qty bottles

About 6.600 (0.75 I)

#### 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

#### **Alcohol content**

12%

#### Technical data

Acidity: 5.22 gr/l - Non-reducing extract: 22.80 gr/l

# Serving temperature

8° C

# **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.

