

Ribolla Gialla Rodaro

RODARO
SINCE 1846
ESTATE BOTTLED WINES

The Flower Label

Label

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

Vintage

2023 (Bottled 2025)

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

About 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: 5.22 gr/l - Non-reducing extract: 22.80 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.

