Ribolla Gialla Rodaro

The Flower Label

RODARO
SINCE 1846
ESTATE BOTTLED WINES

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