



Pinot Grigio Rodaro

The Flower Label

RODARO
SINCE 1846
ESTATE BOTTLED WINES

Label

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

Vintage

2023

Wine appellation

DOP FRIULI COLLI ORIENTALI

Grape variety blend

PINOT GRIGIO 100%

Vineyard name

Romain / Rocca Bernarda (Terraced hillsides) / Braida (Plain)

Age of vines

25 years old

Vineyard altitude

130 mt. a.s.l. / 155 mt a.s.l. / 60 mt. a.s.l

Vineyards aspect

East & West facing / East (Grassy, not irrigated)

Soil composition

Eocenic marl and sandstone, known locally as "ponca" (Terraced hills) and gravelly soil (Downstream)

Vine cultivation system

Cappuccina

Vine density per hectar

5.500 vines

Yield per hectare

60-70 q

Grape yield per plant

Approx. 1.5 Kg

Harvest period

August

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

Dry WHITE

Average annual qty bottles

13.000 (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

Alcohol content

12.5%

Technical data

Acidity: 4.76 gr/l - Non-reducing extract: 21.20 gr/l

Serving temperature

8° C

Evolutionary peak from

6 years after the harvest

Sensory profile

This wine reflects the rarity and austere elegance of old gold, while in the glass one appreciates the full-range tonality of its coppery hue, lightly edged in orange. The bouquet is initially redolent of delicate citrusy notes of mandarin and orange blossom, followed by ethereal scents of spring blossoms and tropical fruit that waft over a background of dried fruit and nuts, such as almond and hazelnut. These heady first impressions temper with time, ceding to a smooth overall harmony. In the mouth, the fairly low weight classic to this grape is complemented by a general balance of all the wine's components, by its superb vibrancy, and remarkable length. Its rich minerality is accompanied by aromatic notes of apricot, peach, and smooth citrus in the mid-palate, which meld slowly into a finish whose hallmarks are roasted nuts and a pleasant, bitterish touch at the very end. Overall, this is a wine with strong personality that offers stunning coherence among appearance, bouquet, and palate.

Serving suggestion

This Pinot Grigio will be wonderful with vegetable pastas and risottos, but also with fried food and fresh cheeses.



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