

Chardonnay Rodaro

The Flower Label

RODARO
SINCE 1846
ESTATE BOTTLED WINES

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

Vintage
2023 (Bottled in 2025)

Wine appellation
DOP FRIULI COLLI ORIENTALI

Grape variety blend
CHARDONNAY 100%

Soil composition
Eocenic marl and sandstone, known locally as "ponca"

Vine cultivation system
Guyot

Yield per hectare
60-70 quintals

Harvest period
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 2.700 (0.75 l)

Vinification
Soft pressing followed by fermentation in stainless steel tank at controlled temperature. Ageing on the lees for over 18 months in stainless steel tank

Ageing
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Alcohol content
12.5%

Technical data
Acidity: 5.03 gr/l - Non-reducing extract: 22.10 gr/l

Serving temperature
8° C

Suggested evolutionary peak from
8 years after the harvest

Sensory profile
Appears a luminous, deep straw yellow. Smooth impressions of ripe and dried fruit immediately pour from the glass, evidence of grapes at a perfect peak of ripeness. Fragrant sweet almond occupies pride of place, complemented by beguiling scents of fig marmalade, chestnuts, and pear juice, lifted by hints of jasmine. All of the aromatic components fuse into a multi-layered, inebriating complex that seems reluctant to fade. The palate boasts a striking minerality supported by appreciable weight. Savoury impressions of toasted nuts predominate, progressing into a pleasantly bitterish finish, where notes of almond serve as a common thread binding together nose and palate.

Serving suggestion
Showcases the qualities of egg-based dishes and sweet cakes, and as well as those with legumes and grains. Superb in accompaniment with grilled or baked fish.



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