



# Friulano Rodaro

The Flower Label

## Label

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

## Vintage

2024

## Wine appellation

DOP FRIULI COLLI ORIENTALI

## Grape variety blend

FRIULANO 100% (Native Variety)

## Vineyard name

Romain / Bachet (Terraced hillsides)

## Age of vines

30 years old

## Vineyard altitude

130 mt. a.s.l./ 120 mt. a.s.l

## Vineyards aspect

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

## Soil composition

Eocenic marl and sandstone, known locally as "ponca"

## Vine cultivation system

Guyot & Cappuccina

## Vine density per hectare

5.500 vines

## Yield per hectare

60-70 quintals

## Grape yield per plant

Approx. 1.5 Kg

## Harvest period

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) since 2016



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



**RODARO**  
SINCE 1846  
ESTATE BOTTLED WINES

## Wine style

Dry WHITE

## Average annual qty bottles

About 6.600 (0.75 l)

## Vinification

Soft pressing followed by fermentation in stainless steel tanks at controlled temperature. Ageing on the lees for over 12 months in stainless steel tank

## Alcohol content

13.5%

## Technical data

Acidity: 4.41 gr/l - Non-reducing extract: 20.9 gr/l

## Serving temperature

8° C

## Evolutionary peak from

8 years after the harvest

## Sensory profile

A luminous straw yellow, shot through with gold, immediately impresses, while the nose offers pungent, green impressions of wild herbs such as rosemary, winter savoury, lemon verbena, and nettle, immersing us in its initial steps in a beguiling experience of a fragrant kitchen garden in late May. The bouquet continues to evolve, with self-confident notes of peach, pineapple, and almond, concluding, as the wine breathes, on a crisp touch of citrus. The palate opens to full volume and a judicious warmth, then an unhurried, majestic progression allows full appreciation of the wine's impressive mineral component and mosaic of ripe fruit, which expands from the mid-palate, evolving into a near-endless finale crowned with a glossy, pleasantly bitterish note of almond. Overall, this growing year produced wines of pronounced varietal character and terroir-expressiveness that exhibit exuberantly crisp aromatics.

## Serving suggestion

Because of its typical characteristics, it matches perfectly to the traditional dishes of the region. It will be perfect with San Daniele ham and Montasio cheese.