Friulano Rodaro

The Flower Label

RODARO
SINCE 1846
ESTATE BOTTLED WINES

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)

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

Vine cultivation system
Guyot & Cappuccina

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) since 2016

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

Ageing
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Alcohol content
13.5%

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

Serving temperature
8° C

Suggested 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.

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