



# Malvasia Rodaro

## The Flower Label

**RODARO**

SINCE 1846  
ESTATE BOTTLED WINES

### Label

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

### Vintage

2021

### Wine appellation

DOP FRIULI COLLI ORIENTALI

### Grape variety blend

MALVASIA 100% (Native Variety)

### 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) since 2016

### Wine style

Dry WHITE

### Average annual qty bottles

About 6.600 (0,75 l)

### Vinification

Soft pressing. Fermentation in stainless steel tanks. Ageing on the lees in stainless steel tanks and small French oak barrels

### Ageing

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### Alcohol content

15%

### Technical data

Acidity: 5.18 gr/l - Non-reducing extract: 21.50 gr/l

### Serving temperature

8° C

### Suggested evolutionary peak from

7 years after the harvest

### Sensory profile

A lively, luminous straw-yellow greets the eye, shot through with rays of gold, with its appearance in the glass faithfully presaging the richness it contains. The nose opens crisp and vibrant, faithfully expressing smooth citrus, then immediately opens wide to impressions of ripe and candied fruit, and to a majestic contribution of spices, which seems to continue without end. A more detailed description would summon up ripe pear, apple, and yellow peach, accompanied by elegant impressions of vanilla, nutmeg, and toasted almonds. This intense, near-endless bouquet introduces a pulp-rich, heady entrance that signals a full-bodied wine enriched by an intense minerality and a generous level of alcohol. But the alcoholic warmth is superbly balanced by a notable fruit component whose aromatics accompany the progression right through to a near-endless finish. That cornucopia of ripe fruit, faithfully mirroring that encountered on the nose, predominates over smooth spice, which finally triumphs on the finish. The overall character of this wine eloquently reflects an excellent growing year for the malvasia grape.

### Serving suggestion

The wine's richness makes it a fine partner to very rich, intense dishes, in particular even baked and grilled fish, as well as with first courses of succulent shellfish.



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