

Primi Passi Bianco Rodaro

The Primi Passi Label

RODARO
SINCE 1846
ESTATE BOTTLED WINES

Label

Wine from fungus-resistant varieties- Friuli Venezia Giulia region (Italy)

Vintage

2020

Wine appellation

DOP FRIULI COLLI ORIENTALI

Grape variety blend

Blend of NEPIS an SORELI grapes

Vineyard name

Braide

Age of vines

3 years Old

Vineyard altitude

55 mt. a.s.l

Vineyards aspect

East & West facing (Grassy, not irrigated)

Soil composition

Gravelly soil

Vine cultivation system

Guyot

Vine density per hectar

6.500 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)

Wine style

Blend of Dry Whites

Average annual qty bottles

7.000 (0.75 l)

Vinification

Soft pressing. Fermentation and ageing in stainless steel tanks

Alcohol content

12.5%

Technical data

Acidity: 4.70 gr/l

Serving temperature

12° C

Evolutionary peak from

6 years after the harvest

Sensory profile

Appearance: A bright luminous yellow with light green reflections Nose: Lively with surprising aromatic breadth including notes of tropical fruits and white flowers. There are hints of spice with a pyrazine intensity that offers a suggestive reminder of Sauvignon blanc. Palate: The acidity is fresh and pleasing, tempting one to appreciate further sips, with each one recalling as it does the elegance of a typical structured Friulano.

Serving suggestion

With such versatility it makes an excellent aperitif for those who love semi-aromatic wines and is perfect for pairing with river fish, scampi, fish risotto, vegetable soups, fresh cheeses and avocado salad.



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