Primi Passi Rosso Rodaro

The Primi Passi Label

RODARO
SINCE 1846
ESTATE BOTTLED WINES

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

Vintage
2019

Wine appellation
DOP FRIULI COLLI ORIENTALI

Grape variety blend
Eidos grape 100%

Soil composition
Gravelly soil

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
1.500 (0.75 l)

Vinification
Maceration at controlled temperatures between 27°C – 30°C. Alcoholic fermentation and ageing over 12 months in stainless steel tanks

Ageing
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Alcohol content
12.50%

Technical data
Acidity: 5 gr/l

Serving temperature
15° C

Suggested evolutionary peak from
6 years after the harvest

Sensory profile
The colour is ruby red. The lively nose opens with an inviting aromatic profile of mixed floral and fruit notes. Hints of violet, pomegranate, small red berries, and prickly pear. Delicate tannins make for an elegant, light structure.

Serving suggestion
For those who love wines with silky and elegant tannins this pleasantly versatile aperitivo style red is an excellent choice. Perfect for pairing with shellfish or seafood, cold cuts, burrata, pasta and lasagne. Also great with white meats.

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