

RODARO

SINCE 1846

ESTATE BOTTLED WINES

CHARDONNAY FIORE RODARO 2019 - IMBOTTIGLIATO NEL 2022

DOP FRIULI COLLI ORIENTALI – FLOWER LABEL - Bottled in 2022

Grape variety: CHARDONNAY 100%

Age of vines: About 33 years old

Vineyard aspects: East & West facing / South

Vine cultivation system: Cappuccina

Yield per hectare 70 q

Harvest period September

Grape provenance 100% Single Estate wine

Notes -

Average annual quantity 3.000 (0,75 l)

Aging In stainless steel tanks for about 29 months

Dati tecnici Acidity: 4.38 gr/l - Non-reducing extract: 20.10 gr/l

Evolutionary peak from Approx. 4 - 5 years after the harvest

Vineyard name: Romain (Terraced hillsides)

Vineyard altitude: 130 m a.s.l.

Soil composition: Marl and sandstone flysch of Eocene origin ("ponca")

Vine density per hectare: 5.200 vines per ha

Grape yield per plant: Approx. 1.5 Kg.

Harvesting: Manual

Pest control: Low environmental impact integrated pest management

Wine style: Dry White

Vinification: Soft pressing. The clarification by decantation is followed by the fermentation at controlled temperature in stainless steel tanks.

Alcohol content: 14% alc. by vol.

Serving temperature: 12° C

Cellar Longevity: Approx. 8 years after the harvest (or even more).

Sensory profile: A vibrant, gold-shot straw-yellow beguiles the gaze, and the imagination takes flight, inspired by impressions of pastel yellow that conjure up blossoming meadows kissed by the sun. The nose is immediately rich and forward, with initial offerings of delicate hints of roasted corn and hazelnut crème, which slowly yield to more seductive essences of sun-dried apricot and pear preserves, candied fruit and almond paste, backgrounded by subtle notes of spice. Expanding exponentially in the glass, the bouquet unleashes cascading waves of aroma-laden blossoms. The palate is full-fruited, lengthy and intense, with a heady, spiritous current lifting the fruit high in the mouth, then infusing the finish with appealing notes of fresh-mown hay and bitterish almond. Along the way, incisive mineral effusions, laterally bolstering succulent fruit, contribute to further improve the balance.

Pairings: This expressive, intense wine partners brilliantly with medium-bodied dishes of a certain aromatic character, in particular mountain cheeses and vegetable-sauced, grain-based first courses. It is heavenly with baked fish!



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Orario: Da Lunedì a Sabato dalle 9.00 alle 12.00 e dalle 14.00 alle 18.00 - Mail: info@rodaropaolo.it - Tel/Fax: +39-0432-716066