

# RODARO

SINCE 1846

ESTATE BOTTLED WINES

## FRIULANO FIORE RODARO 2021 DOP FRIULI COLLI ORIENTALI – FLOWER LABEL

Grape variety: FRIULANO 100% (Native Variety)

Age of vines: About 30 years old

Vineyard aspects: East & West facing , East

Vine cultivation system: Cappuccina-Guyot

Yield per hectare 70 q

Harvest period September

Grape provenance 100% Single Estate wine

Notes -

Average annual quantity 25.000

Aging In stainless steel tanks for 7-12 months

Dati tecnici Acidity: 5.11 gr/l - Non-reducing extract: 20.2 gr/l

Evolutionary peak from Approx. 3 - 4 years after the harvest

Vineyard name: Romain and Bachet (Terraced Hillsides)

Vineyard altitude: 130 / 120 m a.s.l.

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

Vine density per hectare: 5.500 vines per ha

Grape yield per plant: Approx. 1.2 Kg.

Harvesting: Hand harvest and grape sorting

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: 14.5% alc. by vol.

Serving temperature: 12° C

Cellar Longevity: Approx. 7 years after the harvest (or even more)

Sensory profile: Rodaro's Friulano represents the terroir of the Colli Orientali del Friuli. In the glass, the straw yellow color is vibrant with greenish highlights. The color is intense and bright. The smell shows a great personality and typicity. The aromas come in waves and coalesce in hints of ripe apricots, gooseberry, mountain hay, fragrant pears and apples, vanilla, citron and bergamot orange zest. The palate reflects the nose. Its complexity and minerality are accompanied by the bitter and balsamic notes of majoram, thyme and sage. The almond in the end is typical. Persistent. It improves over time.

Pairings: Lovely aperitif, perfect with the sapidity of raw ham and high-fat cheese. Grilled fish, eggs and asparagus. For the curious ones: excellent with spicy Indian dishes.



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