

RODARO

SINCE 1846

ESTATE BOTTLED WINES

MALVASIA FIORE RODARO 2015 DOP FRIULI COLLI ORIENTALI – FLOWER LABEL

Grape variety: MALVASIA 100% (Native Variety)

Age of vines: 12 years old

Vineyard aspects: East & West facing

Vine cultivation system: Guyot

Yield per hectare 70 q

Harvest period Mid-September

Grape provenance 100% Single Estate wine

Notes .

Average annual quantity 8.700 (0,75 l)

Aging In stainless steel tanks for 7-12 months

Technical data Acidity: 5.61 gr/l - Non-reducing extract: 23.60 gr/l

Evolutionary peak from Approx. 5 - 6 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: 5.500 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: The shimmering gold-yellow presages a wine of superb depth. The nose is notable for its effusion of aromatic white blossoms such as magnolia and jasmine, lifted by subtle, spicy hints of thyme and eucalyptus. After a few moments, the two hallmark qualities of this grape, and of this 2015 Rodaro vintage, ripe mango and nutmeg, emerge and begin a leisurely and lengthy progression. The expansive and alluring bouquet introduces a palate equally rich and complex. A superb body, impressive for this grape variety and a pervasive smoothness testify to the exceptional ripeness achieved by the grapes in this growing season. A tangy minerality is nicely complemented by a full body, leaving space for the development of a lengthy, smooth finish marked by bitter almond.

Pairings: Both the bouquet and palate of this Malvasia enhance a wide variety of fish dishes. It is likewise delicious with fresh or steamed vegetables, accompanied with eggs or grains, and truly heavenly paired with risotto with saffron, zucchini, and shrimp, as well as many Asian dishes of noodles and tempura.



AA RODARO PAOLO - Via Cormòns 60, Località Spessa, Cividale del Friuli (UD) 33043, Friuli Venezia Giulia ITALY - P.IVA 02595160306 - C.F. RDRPLA58B27L483
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