

RODARO

SINCE 1846

ESTATE BOTTLED WINES

MALVASIA FIORE RODARO 2016 DOP FRIULI COLLI ORIENTALI – FLOWER LABEL

Grape variety: MALVASIA 100% (Native Variety)

Age of vines: 13 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

Dati tecnici Acidity: 5.26 gr/l - Non-reducing extract: 22.60 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: 14.5% alc. by vol.

Serving temperature: 12° C

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

Sensory profile: A lively, luminous straw-yellow greets the eye, shot through with rays of gold, with its appearance in the glass faithfully presaging the richness it contains. The nose opens crisp and vibrant, faithfully expressing smooth citrus, then immediately opens wide to impressions of ripe and candied fruit, and to a majestic contribution of spices, which seems to continue without end. A more detailed description would summon up ripe pear, apple, and yellow peach, accompanied by elegant impressions of vanilla, nutmeg, and toasted almonds. This intense, near-endless bouquet introduces a pulp-rich, heady entrance that signals a full-bodied wine enriched by an intense minerality and a generous level of alcohol. But the alcoholic warmth is superbly balanced by a notable fruit component whose aromatics accompany the progression right through to a near-endless finish. That cornucopia of ripe fruit, faithfully mirroring that encountered on the nose, predominates over smooth spice, which finally triumphs on the finish. The overall character of this wine eloquently reflects an excellent growing year for the Malvasia grape.

Pairings: The wine's richness makes it a fine partner to very rich, intense dishes, in particular even baked and grilled fish, as well as with first courses of succulent shellfish.



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