

# RODARO

SINCE 1846

ESTATE BOTTLED WINES

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

Grape variety: MALVASIA 100% (Native Variety)

Age of vines: 19 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 7.000 (0,75 l)

Aging In stainless steel tanks for 12 months

Dati tecnici Acidity: 5.18 gr/l - Non-reducing extract: 21.50 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. 1.2 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: 15% alc. by vol.

Serving temperature: 12° C

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

Sensory profile: This wine shows a beautiful yellow shade with pale gold reflections. The first meeting with the nose brings complexity: notes of ripe and candied fruits, cherry jam, yellow peach, ripe pear, notes of vanilla and nutmeg, tangerine, but also mint and pink grapefruit on marine background. The affinity between nose and mouth, the aromatic consistency and the succulence of the silky sip are surprising. In the glass, ethereal components that recall spicy and liquorous hints are released and the final is characterized by a harmonic note of sweet almond. Mineral notes of chalk. Long life for this savory Malvasia.

Pairings: Marinated salmon or scallops au gratin, crudités, swordfish with capers, olives and Pomodoro di Pachino. Blue cheese on crunchy freshly baked bread.



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