

RODARO

SINCE 1846

ESTATE BOTTLED WINES

PINOT GRIGIO FIORE RODARO 2015 DOP FRIULI COLLI ORIENTALI – FLOWER LABEL

Grape variety: PINOT GRIGIO 100%	Vineyard name: Romain and Rocca Bernarda (Terraced Hillside), Braida (Downstream)
Age of vines: 23 years old	Vineyard altitude: 130 / 155 / 60 m a.s.l.
Vineyard aspects: East & West facing , East	Soil composition: Marl and sandstone flysch of Eocene origin ("ponca")
Vine cultivation system: Cappuccina	Vine density per hectare: 5.500 vines per ha
Yield per hectare 70 q	Grape yield per plant: Approx. 1.5 Kg.
Harvest period August	Harvesting: Manual
Grape provenance 100% Single Estate wine	Pest control: -
Notes .	Wine style: Dry White
Average annual quantity 11.000 (0,75 l)	Vinification: Soft pressing. The clarification by decantation is followed by the fermentation at controlled temperature in stainless steel tanks.
Aging In stainless steel tanks for 7-12 months	Alcohol content: 12.5% alc. by vol.
Dati tecnici Acidity: 5.70 gr/l - Non-reducing extract: 20.50 gr/l	Serving temperature: 12° C
Evolutionary peak from Approx. 3 - 4 years after the harvest	Cellar Longevity: Approx. 7 years after the harvest (or even more)

Sensory profile: It appears a deep straw yellow, with subtle coppery overtones. A near-explosive nose impresses with its elegant forcefulness and peak- ripeness fruit. First to emerge are notes of mixed roasted nuts, apple, and pear, soon followed and enriched by a stylish touch of crisp citrus, which for this grape is a classic indicator of a good growing year. The bouquet lingers nicely, continuing with ripe fruit and hints of tropical flora. The palate offers notable weight for the Pinot Grigio grape, as well as superb balance of all components, while the terroir contributes a tangy richness. A lengthy finish ensures prolonged savouring of the wine's fruit and mineral qualities.

Pairings: This Pinot Grigio vintage will be an exceptional companion to vegetable pastas and risottos, and rich sauces, in addition to its classic partners of fried and battered preparations and fresh cheeses.



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