

RODARO

SINCE 1846

ESTATE BOTTLED WINES

PINOT GRIGIO FIORE RODARO 2017 DOP FRIULI COLLI ORIENTALI – FLOWER LABEL

Grape variety: PINOT GRIGIO 100%

Age of vines: 25 years old

Vineyard aspects: East & West facing ,
East

Vine cultivation system: Cappuccina

Yield per hectare 70 q

Harvest period August

Grape provenance 100% Single Estate wine

Notes .

Average annual quantity 11.000 (0,75 l)

Aging In stainless steel tanks for 7-12
months

Dati tecnici Acidity: 5.01 gr/l - Non-
reducing extract: 20.40 gr/l

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

Vineyard name: Romain and Rocca Bernarda (Terraced Hillside), Braida (Downstream)

Vineyard altitude: 130 / 155 / 60 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: 13.5% alc. by vol.

Serving temperature: 12° C

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

Sensory profile: A shimmer of wheat greets the eye, a sheen of bread, of blond topaz shot with hints of gold! Regal in the glass, it lacks only bubbles to be an elegant flute of Champagne. Ascending the crystal bowl are comfortable, home-evoking fragrances of ripe apples and pears, those homemade cakes and pies of our childhood, dense concoctions of hazelnut crème and sweet almonds, and bewitching banana and ripe strawberry frullato. This self-confident amalgam of fragrances of fruits that have achieved iconic stature in the Western world is the seductive quintessence of Pinot Grigio, of this Pinot Grigio, in fact! It enters the mouth with a warm toastiness, and expands to fill the palate largely with spirituous effusions and for the rest with dense-packed impressions of fruit and earthy mineral, until it concludes in a near-endless finale laden with roasted nuts and dried fruit and with that classic touch of bitterish almond. Overall, a forthright-charactered Pinot that is coherent of all three stages.

Pairings: It will confidently stand up to fairly hearty dishes—antipasti, fries, battered foods, and risottos are its cherished siblings at table!



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