

RODARO

SINCE 1846

ESTATE BOTTLED WINES

RIBOLLA GIALLA FIORE RODARO 2016

DOP FRIULI COLLI ORIENTALI - FLOWER LABEL

Grape variety: RIBOLLA GIALLA 100%
(Native Variety)

Age of vines: 28 years old

Vineyard aspects: East & West facing

Vine cultivation system: Guyot

Yield per hectare 70 q

Harvest period Late September

Grape provenance 100% Single Estate wine

Notes .

Average annual quantity 13.000 (0,75 l)

Aging In stainless steel tanks for 7-12 months

Dati tecnici Acidity: 4.78 gr/l - Non-reducing extract: 18.60 gr/l

Evolutionary peak from Approx. 2 - 3 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: 12.5% alc. by vol.

Serving temperature: 12° C

Cellar Longevity: Approx. 6 years after the harvest

Sensory profile: It appears a vibrant, energy-laden golden yellow, calling to mind the yellow pulp of Isabelle plums; the light from the wine in the glass conjures up the sun's rays and visions of ripe plum. The bouquet opens slowly to impressions of pear marmalade and apricot preserves, then a few moments of breathing release a succession of honeycomb, candied fruit, and dried fruit and nuts, such as almond, and a subtle note of tropical fruit. Overall, the bouquet is elegant, ripe and seductive. The palate displays impressive personality, with a forward minerality and ultra-crisp acidity that make this wine a superb thirst-quencher. The notably-dry progression concludes with a long-lingering, pleasantly-bitterish finish that makes this a tangy partner for full-flavoured, aromatic dishes.

Pairings: Very summer wine, this Ribolla Gialla will be perfect with light Italian antipastos, but also with crudités and sushi.



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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