

RODARO

SINCE 1846
ESTATE BOTTLED WINES

FRIULANO FIORE RODARO 2018 DOP FRIULI COLLI ORIENTALI – FLOWER LABEL

Grape variety: FRIULANO 100% (Native Variety)

Age of vines: Circa 28 anni

Vineyard aspects: East & West facing , East

Vine cultivation system: Cappuccina-Guyot

Yield per hectare 70 q

Harvest period September

Grape provenance 100% Single Estate wine

Notes -

Average annual quantity 25.000 (0,75 l)

Aging In stainless steel tanks for 7-12 months

Technical data Acidity: 5.26 gr/l - Non-reducing extract: 20.00 gr/l

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

Vineyard name: Romain and Bachet (Terraced Hillside)

Vineyard altitude: 130 / 120 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: This Friulano seems to emanate vital energy, with a vibrant straw-yellow heightened by a pale green that creates a shimmering "gold in the glass" effect. On the nose, an aromatic cascade is equally rich, flowing, and intriguingly alive, so much so that, rapt by this multi-faceted, protean symphony, it is initially difficult to capture singular elements. Once this "sensory flood" subsides somewhat, the scented waves coalesce into alternating expressions of smooth almond, ripe apricot, mountain-grown hay, fragrant pear and apple, vanilla, coriander, and the like..., a veritable explosion of stunning natural, sensory colours. Upon entry, our so-called "superior senses" re-confirm the harmonious aromatic fresco just experienced, then quickly turn attention to the mineral essences rising high to the mid-palate and finally drive downwards and into the spiritous, pleasantly bitterish notes that mark a lengthy, clean-edged conclusion. The final result is one of classic nobility, a quality that is likewise the hallmark of the suggested pairings.

Pairings: A "must-try" at least once in life is paired with the aromatic depth of tartare, whose marbled sweetness conjures up roasted nuts and fruits, and whose texture, with its tactile sublimity, melts into inimitability. With such a partner, Friulano 2018 will gather, concentrate, heighten, release, and deliver a paradisaical bitter-sweet gift.

