

# RODARO

SINCE 1846  
ESTATE BOTTLED WINES

## MALVASIA FIORE RODARO 2018 DOP FRIULI COLLI ORIENTALI – FLOWER LABEL

Grape variety: MALVASIA 100% (Native Variety)

Age of vines: 15 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 8.700 (0,75 l)

Aging In stainless steel tanks for 7-12 months

Technical data Acidity: 5.05 gr/l - Non-reducing extract: 21.70 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. 1.5 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: 14.5% alc. by vol.

Serving temperature: 12° C

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

Sensory profile: Generous and intense to the eye, its straw yellow displays an almost playful duet of pastels and shimmering gold that heighten its effect. The aromatic impact commences with gloriously-ripe fruit that quickly yields pride of place to fragrant effusions of apricot, plum, nectarine, pear, flanked by more exotic suggestions of white-fleshed melon and veritable gusts of pineapple. More aeration delivers dried fruits and nuts, almond and cashew, and spiritous essences such as tequila and amaretto, and finally sweet spices: nutmeg and saffron. Upon entering the salon of flavours, we are enfolded in a warm, minerally embrace enlivened by tangy bursts of rich fruit. The grip is decisive, raspy even, as befits a strong-charactered wine that is born to partner with dishes that are complex, fat-rich, and ultra-sapid.

Pairings: its fruit too will re-emerge on the palate when it encounters preparations that are succulent and spice-rich, even meats. It loves above all fish and vegetables au gratin, such as gratin dauphinois.



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