L'Evoluto Sauvignon Rodaro

The Limited Editions

RODARO
SINCE 1846
ESTATE BOTTLED WINES

Label
The wine of Evolution - Friuli Venezia Giulia region (Italy)

Vintage
2013 - bottled in 2022 (94 months on the lees in stainless steel tank)

Wine appellation
DOP FRIULI COLLI ORIENTALI

Grape variety blend
SAUVIGNON 100%

Soil composition
Eocenic marl and sandstone, known locally as "ponca"

Vine cultivation system
Guyot

Yield per hectare
60 quintals

Harvest period
August

Grape provenance
100% Single Estate wine in the Cividale del Friuli area

Pest control
Low environmental impact integrated pest management (SQNPI Certification) since 2016

Wine style
Dry WHITE

Average annual qty bottles
3.300 (0.75 l)

Vinification
Soft pressing followed by fermentation in stainless steel tanks at controlled temperature. Remains for 94 months on the yeasts in stainless steel tank. Bottled in 2022

Ageing
-

Alcohol content
13%

Technical data
Acidity: 6.09 gr/l - Non-reducing extract: 19.10 gr/l

Serving temperature
8° C

Suggested evolutionary peak from
12 years or more

Sensory profile
As an ornately gilded straw yellow,"L'Evoluto" is the bearer of vivid and enduring memories. Golden too is the light that envelops its opening notes. Like the effusive unlocking of a precious trunk just arrived from the Tropics or the Far East, it's bursting with ripe pineapple, papaya, lychee, dragon fruit, cape gooseberry, mango ... all saturating the curious nose with their individual sweetly spiced aromas, in time evolving into ripe citrus fruits, vanilla, coriander, almond and notes of Alchermes liqueur and chantilly cream. Patiently waiting, prepare for a grand "Sauvignon epiphany", the sublimely imminent vanishings of elderberry, lime, white melon, yellow pepper and thyme. The palate is crunchy and alive, like freshly picked fruit. Enthusiastically re-tasting to recapture its energetic potential, behold how the wines freshness glides above the underlying sweetness, creating an orchestral balance that prepares the palate for whatever menu will follow. Throughout its enduring length, white currant and green tea frame the fulfilling picture of what is a truly 'evolutionary meeting' of the senses. The far-reaching pairing potential takes you from 'appetizers' with vegetables, salami and batters, to 'first courses' including rice, cereals, pasta with vegetable and fish sauces, not to mention all fish dishes including those baked and how about fresh and soft rind, short-aged cheeses. Whatever the context will be, tasting 'L'Evoluto' will be an experience of rare beauty.

Serving suggestion
Its generous aromatics, impressive weight in the mouth, and long-lingering finish make this wine the perfect partner to fish dishes, salads and goat cheese.

Rodaro Paolo Winery | Via Cormòns 60, località Spessa 33043 Cividale del Friuli Udine Italy
T/F +39 0432 716066 | info@rodaropaolo.it | www.rodaropaolo.it

QUALITY CERTIFIED
ENVIRONMENTALLY FRIENDLY WINES