



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

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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.

