



# Pra Zenar Rodaro

The Limited Editions

**Label**

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

**Vintage**

2015

**Wine appellation**

DOP FRIULI COLLI ORIENTALI

**Grape variety blend**

VERDUZZO FRIULANO 100% (Native Variety)

**Vineyard name**

Romain/ Rocca Bernarda(Terraced hillsides)

**Age of vines**

18 years old

**Vineyard altitude**

130 mt. a.s.l / 155 mt. a.s.l

**Vineyards aspect**

East West & East facing (Grassy, not irrigated)

**Soil composition**

Eocenic marl and sandstone, known locally as "ponca"

**Vine cultivation system**

Guyot

**Vine density per hectar**

5.500 vines

**Yield per hectare**

75 quintals

**Grape yield per plant**

Approx. 1.5 Kg

**Harvest period**

Late September

**Harvesting**

Manual

**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**

Sweet WHITE (Passito Style)

**Average annual qty bottles**

2.900 (0.50 l)

**Vinification**

Manual selection of the healthiest grapes, placed in small crates to undergo the process of 'appassimento' (withering/raisining) in ambient storage to concentrate the grape sugars. Soft pressing and vinification in stainless steel.

**Alcohol content**

10%

**Technical data**

Acidity: 4.90 gr/l - Non-reducing extract: 49.60 gr/l – Residual Sugars 223 gr/l

**Serving temperature**

8° C

**Evolutionary peak from**

20 years after the harvest

**Sensory profile**

A warm, intense amber greets the eye, with subtle orange highlights suggesting sweet slices of sun-dried fruit, a vision whose vibrant energy faithfully presages the superb sensory richness of both bouquet and palate. The nose immediately releases, in fact, a virtual explosion of ripe and sun-dried fruit, vividly conjuring up apricot and fig marmalade, candied peach and citrus zest, dates, raisins... Complementing this aromatic complex emerge impressions of lime-blossom honey, almond liqueur, and Port. On entering, the wine immediately impresses with its concentration, density, and weight in the mouth, all the components melding together in perfect harmony as it expands to fill the palate. Ultra-aromatic fruit, fresh and succulent, combines with an earthy minerality in a magisterial progression that finally cedes to a near-endless, richly-seductive finish redolent of hazelnut, almond, caramel, and other nuts and sweet impressions.

**Serving suggestion**

Pra Zenar is a wine to be savoured all by itself and paired with love.

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