



Friulano Rodaro

The Flower Label

Label

The wine of our Heritage - Friuli Venezia Giulia region (Italy)

Vintage

2022 (Bottled in 2024)

Wine appellation

DOP FRIULI COLLI ORIENTALI

Grape variety blend

FRIULANO 100% (Native Variety)

Vineyard name

Romain / Bachet (Terraced hillsides)

Age of vines

28 years old

Vineyard altitude

130 mt. a.s.l./ 120 mt. a.s.l

Vineyards aspect

East & West facing / South (Grassy, not irrigated)

Soil composition

Eocenic marl and sandstone, known locally as "ponca"

Vine cultivation system

Guyot & Cappuccina

Vine density per hectare

5.500 vines

Yield per hectare

60-70 quintals

Grape yield per plant

Approx. 1.5 Kg

Harvest period

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



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



RODARO
SINCE 1846
ESTATE BOTTLED WINES

Wine style

Dry WHITE

Average annual qty bottles

7.000 (0.75 l)

Vinification

Soft pressing followed by fermentation in stainless steel tanks at controlled temperature. Ageing on the lees for over 12 months in stainless steel tank

Alcohol content

14.5%

Technical data

Acidity: 4.46 gr/l - Non-reducing extract: 22 gr/l

Serving temperature

8° C

Evolutionary peak from

8 years after the harvest

Sensory profile

A luminous straw yellow, shot through with gold, immediately impresses, while the nose offers pungent, green impressions of wild herbs such as rosemary, winter savoury, lemon verbena, and nettle, immersing us in its initial steps in a beguiling experience of a fragrant kitchen garden in late May. The bouquet continues to evolve, with self-confident notes of peach, pineapple, and almond, concluding, as the wine breathes, on a crisp touch of citrus. The palate opens to full volume and a judicious warmth, then an unhurried, majestic progression allows full appreciation of the wine's impressive mineral component and mosaic of ripe fruit, which expands from the mid-palate, evolving into a near-endless finale crowned with a glossy, pleasantly bitterish note of almond. Overall, this growing year produced wines of pronounced varietal character and terroir-expressiveness that exhibit exuberantly crisp aromatics.

Serving suggestion

Because of its typical characteristics, it matches perfectly to the traditional dishes of the region. It will be perfect with San Daniele ham and Montasio cheese.