



Friulano Rodaro

The Flower Label

RODARO

SINCE 1846
ESTATE BOTTLED WINES

Label

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

Vintage

2025

Wine appellation

DOP FRIULI COLLI ORIENTALI

Grape variety blend

FRIULANO 100% (Native Variety)

Soil composition

Eocene marl and sandstone, known locally as "ponca"

Vine cultivation system

Guyot & Cappuccina

Yield per hectare

60-70 quintals

Harvest period

September

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

About 6.600 (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

Ageing

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Alcohol content

13.5%

Technical data

Acidity: 5.14 gr/l - Non-reducing extract: 20.2 gr/l

Serving temperature

8° C

Suggested 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.



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