Sauvignon Rodaro

The Flower Label

RODARO
SINCE 1846
ESTATE BOTTLED WINES

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

Vintage
2022 (Bottled 2026)

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
13.000 (0.75 l)

Vinification
Soft pressing followed by fermentation in stainless steel tanks at controlled temperature. Ageing on the lees for about 36 months in stainless steel tank

Ageing
-

Alcohol content
14%

Technical data
Acidity: 5.04 gr/l - Non-reducing extract: 19.90 gr/l

Serving temperature
8° C

Suggested evolutionary peak from
6 years after the harvest

Sensory profile
A fairly intense yellow with greenish highlights, vibrant and luminous, greets the eye. This vivacious appearance faithfully presages an ultra-fragrant succession of wild herbs and garden vegetables on the nose, in particular sage, rosemary, thyme, and marjoram; these slowly yield to sweeter notes of lemon verbena, basil, and elderflower blossom, creating an aromatic verticality that is impressively elegant. Further development of the bouquet brings to the fore impressions of crisp citrus and fresh fruit, which meld together to heighten and enrich the wine's aromatic character. The palate opens to a vigorous minerality flanked by a luscious mosaic of peach, apricot, cherry plum, and bell pepper. Overall, this wine superbly embodies the intensity, well-calibrated balance, and near-endless length classic to a superb growing year.

Serving suggestion
Very perfumed and spicy dishes will match this Sauvignon perfectly.

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