



Friulano Romain Rodaro

The Limited Editions

RODARO

SINCE 1846

ESTATE BOTTLED WINES

Label

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

Vintage

2023

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

Yield per hectare

60 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 4.000 (0.75 l) - 1.500 (1.5 l)

Vinification

Soft pressing followed by fermentation in stainless steel tank at controlled temperature. Ageing on the lees for 16 months in stainless steel tank. Bottled in 2025.

Ageing

Alcohol content

13.5%

Technical data

Acidity: 5.01 gr/l - Non-reducing extract: 19.80 gr/l

Serving temperature

8° C

Suggested evolutionary peak from

10 years

Sensory profile

Visual: Clear and brilliant. Intense straw-yellow color with golden/green hues depending on the evolution. Good consistency. Olfactory: Profile of notable intensity, complexity, and finesse. Well-defined varietal marker of almond, integrated into a floral (hawthorn, acacia) and fruity (Williams pear, yellow apple) bouquet. Marked mineral notes (flint, chalk) and a slight hint of hydrocarbon or medicinal herbs that emerges with aging. Yeast autolysis contributes a subtle note of bread crust/cream. Taste-Olfactory: Dry, full, and harmonious attack. The acidity is well-present and integrated, lending freshness and dynamism. Supported by good alcohol content and a tactile softness derived from aging on the lees. Important structure. Consistent with the nose, it offers fruity and almond notes on a persistent savory-mineral background. Long, clean finish, with the characteristic pleasantly bitter aftertaste typical of quality Friulano. Winemaker's Notes: An expression of high-lineage Friulano, belonging to the Romain label, which highlights the grape variety's ability to combine aromatic intensity, structure, and a strong territorial imprint, especially when grown on hills and aged on the lees. A wine of remarkable balance and evolutionary potential.

Serving suggestion

A complex, elegant, and structured Friulano like the "Romain," with its minerality accentuated by aging on the lees and its connection to the terroir, offers a wide range of refined pairings. Asparagus or Zucchini Flan, Tagliolini with San Daniele Ham, Salmon Trout en Papillote with Aromatic Herbs, Frittata with Wild Herbs (silene, hop shoots), Medium-aged Montasio cheese.



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