

RODARO

SINCE 1846

ESTATE BOTTLED WINES

RIBOLLA GIALLA FIORE RODARO 2017 DOP FRIULI COLLI ORIENTALI - FLOWER LABEL

Grape variety: RIBOLLA GIALLA 100%
(Native Variety)

Age of vines: 29 years old

Vineyard aspects: East & West facing

Vine cultivation system: Guyot

Yield per hectare 70 q

Harvest period Late September

Grape provenance 100% Single Estate wine

Notes .

Average annual quantity 13.000 (0,75 l)

Aging In stainless steel tanks for 7-12 months

Dati tecnici Acidity: 5.55 gr/l - Non-reducing extract: 20.60 gr/l

Evolutionary peak from Approx. 2 - 3 years after the harvest

Vineyard name: Romain (Terraced hillsides)

Vineyard altitude: 130 m a.s.l.

Soil composition: Marl and sandstone flysch of Eocene origin ("ponca")

Vine density per hectare: 5.500 vines per ha

Grape yield per plant: Approx. 1.5 Kg.

Harvesting: Manual

Pest control: Low environmental impact integrated pest management

Wine style: Dry White

Vinification: Soft pressing. The clarification by decantation is followed by the fermentation at controlled temperature in stainless steel tanks.

Alcohol content: 12% alc. by vol.

Serving temperature: 12° C

Cellar Longevity: Approx. 6 years after the harvest

Sensory profile: A profound, gold-shot straw-yellow appears in the glass, conjuring up freshly-pressed juice from the ripest of grapes, clarified and concentrated by sapient winemaking. Opening its fragrant cornucopia are stylish, elegant notes of nectarine that then yield to pronounced, clean-edged interventions of apple juice, apricot marmalade, pineapple juice, ripe pear, and an entire succeeding parade of aromatic candied fruits. Only after a few moments does the nose take on an enfolding toastiness, thanks to the emergence of impressions of sweet almond and hazelnut. All the mineral-infused energy and thirst-quenching power of the Ribolla become evident on the palate. Tangy and incisive, it refreshes the taste-buds, before moving forward, leaving behind a mouth-watering trail of still-green fruit lightly balanced by its suite of tannins and lingering contrail of pleasant bitterishness. Overall, here is a wine that in its delicacy and minerality is the classic embodiment of the power, elegance, and rich fruitiness of the grape variety whose name it bears.

Pairings: Ideal as "the Prince of aperitifs"! Outstanding as well with fried fish, carpaccio of Alpine trout or swordfish with olive oil and dill, first courses such as trenette al pesto or risotto with lobster. A "must-try" is as a faithful partner to sushi and sashimi!

