

RODARO

SINCE 1846

ESTATE BOTTLED WINES

SAUVIGNON FIORE RODARO 2016 DOP FRIULI COLLI ORIENTALI – FLOWER LABEL

Grape variety: SAUVIGNON 100%

Age of vines: 22 years old

Vineyard aspects: East & West facing ,
East

Vine cultivation system: Guyot

Yield per hectare 60 q

Harvest period August

Grape provenance 100% Single Estate wine

Notes .

Average annual quantity 18.000 (0,75 l)

Aging In stainless steel tanks for 7-12
months

Dati tecnici Acidity: 6.44 gr/l - Non-
reducing extract: 19.30 gr/l

Evolutionary peak from Approx. 3 - 4
years after the harvest

Vineyard name: Romain and Rocca Bernarda (Terraced Hillside), Spessa (Downstream)

Vineyard altitude: 130 / 155 / 60 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: 13.5% alc. by vol.

Serving temperature: 12° C

Cellar Longevity: Approx. 7 years after the harvest (or even more)

Sensory profile: A fairly intense straw-yellow, 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.

Pairings: Very perfumed and spicy dishes will match this Sauvignon perfectly.



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