

# RODARO

SINCE 1846

ESTATE BOTTLED WINES

## SAUVIGNON FIORE RODARO 2017 DOP FRIULI COLLI ORIENTALI – FLOWER LABEL

Grape variety: SAUVIGNON 100%

Age of vines: 23 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: 5.37 gr/l - Non-  
reducing extract: 20.10 gr/l

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

Vineyard name: Romain and Rocca Bernarda (Terraced Hillsides), 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: 14% alc. by vol.

Serving temperature: 12° C

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

Sensory profile: The vision of this wine presages an adventure through crisp, luscious fruit in a dialogue of joyous, aphrodisiacal components. A self-confident, luminous shaft of straw yellow shines out from the glass. The initial whiff leaves one immediately inebriated by a wave, stylish yet forceful, of tropical and floral essences that continue unabated. A fruit-laden carpet of clean-contoured citron, passion fruit, bergamot, and pineapple juice support luscious, fragrant effusions of gardenia and lantana flowers. After a lengthy pause for breathing, the bouquet releases the more classic nuances that carry us into sun-drenched gardens filled with tomato leaf and yellow bell peppers, perfectly-ripe peaches, and elderflower blossoms. And we are seamlessly into the palate, where these aromatic experiences push far into the oral cavity, where they finally yield to a warm, crisply dry, and pleasantly bitterish finale. Spiritous, warm, and heady, it imperiously invites the senses to a committed round of exploration. This integrated aromatic amalgam is sustained by a complex of mineral essences eloquently expressive of the wine's terroir and constitutive of the palate's seductive weight.

Pairings: Here is a Sauvignon Blanc of impressive density and intensity, fully capable of accompanying to regal perfection the most complex and formal dishes.



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