

RODARO

SINCE 1846
ESTATE BOTTLED WINES

MALVASIA FIORE RODARO 2017 DOP FRIULI COLLI ORIENTALI – FLOWER LABEL

Grape variety: MALVASIA 100% (Native Variety)	Vineyard name: Romain (Terraced hillsides)
Age of vines: 14 years old	Vineyard altitude: 130 m a.s.l.
Vineyard aspects: East & West facing	Soil composition: Marl and sandstone flysch of Eocene origin ("ponca")
Vine cultivation system: Guyot	Vine density per hectare: 5.500 vines per ha
Yield per hectare 70 q	Grape yield per plant: Approx. 1.5 Kg.
Harvest period Mid-September	Harvesting: Manual
Grape provenance 100% Single Estate wine	Pest control: Low environmental impact integrated pest management
Notes .	Wine style: Dry White
Average annual quantity 8.700 (0,75 l)	Vinification: Soft pressing. The clarification by decantation is followed by the fermentation at controlled temperature in stainless steel tanks.
Aging In stainless steel tanks for 7-12 months	Alcohol content: 14% alc. by vol.
Technical data Acidity: 5.18 gr/l - Non-reducing extract: 22.80 gr/l	Serving temperature: 12° C
Evolutionary peak from 2 years after the harvest	Cellar Longevity: 8 years after the harvest (or even more)

Sensory profile: The "just-picked crispness" of this Malvasia is evident right from its impressive appearance, with an appealing golden tonality edged in pale green. Floral notes predominate initially on the nose, which evidences a solid core of roasted nuts and dried fruit, haloed by hints of talc. The bouquet gradually opens to notes of fruit that suggest cherry plums, ripe peach, and apricot and cherry preserves. Still more moments in the glass bring to the fore more lifting hints of spices such as nutmeg. In the mouth, the balance of components on the palate and the dense, weighty viscosity is impressive, while its generous breadth is bolstered by a vein of earthy mineral and tactile draughts of ripe, fragrant fruit. Driving the progression is a supple liquorous component that then expands on the finish to offer a remarkable, sweet-bitterish conclusion.

Pairings: This quintessential Malvasia will be a splendid accompaniment to all light fish antipasti, such as marinated salmon, scallops au gratin, and raw seafood, as well as with soups and risottos, and onto even more intense dishes. It will certainly not disdain being paired with cheeses, sausages, and lighter meats at the start of a meal.



RODARO PAOLO - Via Cormòns 60, Località Spessa, Cividale del Friuli (UD) 33043, Friuli Venezia Giulia ITALY - P.IVA 02595160306 - C.F. RDRPLA58B27L483
Orario: Da Lunedì a Sabato dalle 9.00 alle 12.00 e dalle 14.00 alle 18.00 - Mail: info@rodaropaolo.it - Tel/Fax: +39-0432-716066