

# RODARO 'IL FIORE' FRIULANO

## 2022

**Country**

Italy

**Region**

Colli Orientali del  
Friuli Venezia Giulia

**Varietal**

Friulano

**Winemaker**

Paolo Rodaro

**Alcohol Content**

14%

**Total Sulfur**

No data

**Residual Sugar**

No data

**Acidity**

4.98

### HISTORY

Rodaro family date back to 1846, during the period of the domination of the Austro-Hungarian Empire in Friuli Venezia Giulia. Independent landowners, the Rodaro family has always cultivated arable land and vineyards with passion, becoming a point of reference for the community of Cividale del Friuli.

Paolo Rodaro channels both his uncle Edo's experience in the vineyards and his father Luigi's business sense, and preserves the family legacy by putting the environment first; farming with respect to the environment and minimizing impacts by converting the winery to all solar power. Rodaro harmonizes what can be perceived as contrasting concepts -tradition and future- when in fact, one is entirely reliant on the other for both success and survival.

Paolo's wife, Lara, manages winery and farm operations and travels overseas as the acting export manager. A dynamic and vivacious duo.

### VINIFICATION and MATURATION

Hand-harvested, gently pressed, fermented and aged in stainless steel for 7-12 months.



#### VINEYARD

Ranging from 120m-130m in elevation, from two single vineyards: Romain and Bachet (terraced hillsides). Dry farmed and eastern facing. Vines are over 30 years old and planted to a combination on Marl, Sandstone and Flysch (finely layered shale).



#### TASTING NOTES

Straw yellow in color, notes of apricot, gooseberry, mountain hay and bergamot orange zest the nose translate to the palate with marjoram and sage on the finish.



#### FOOD PAIRING

Paneer Pakora, Carciofi alla Giudia, prosciutto, grilled fish, asparagus frittata, high fat cheeses.