

# RODARO 'IL FIORE' SAUVIGNON BLANC

## 2024

### Country

Italy

### Region

Colli Orientali del Friuli Venezia Giulia

### Varietal

Sauvignon Blanc

### Winemaker

Paolo Rodaro

### Alcohol Content

12.5%

### Total Sulfur

No data

### Residual Sugar

No data

### Acidity

5.70

## 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 three single vineyards: Romain and Bachet (terraced hillsides) and Spessa (downstream). Dry farmed and eastern facing (Spessa is western) 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 passion fruit, gardenia, lime and pineapple juice on nose translate to the palate with tomato leaf, elder flower and peach.



## FOOD PAIRING

Fish and chips, pesto-driven pasta dishes, wild herb frittata, spicy Korean dishes.