

# RODARO 'IL FIORE' SCHIOPPETTINO 2022

**Country**

Italy

**Region**

Colli Orientali del  
Friuli Venezia Giulia

**Varietal**

Schioppettino

**Winemaker**

Paolo Rodaro

**Alcohol Content**

13%

**Total Sulfur**

No data

**Residual Sugar**

No data

**Acidity**

4.47

## 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 neutral French oak barrels for 18 months.

## VINEYARD



155m in elevation and sourced from the Conte Romano vineyard, (terraced hillsides). Dry farmed and eastern facing. Vines are over 35 years old and planted to a combination on Marl, Sandstone and Flysch (finely layered shale).

## TASTING NOTES



Intense ruby in color with purple hues, violets and faint rose with sandalwood and vanilla on the nose. Fresh and light on the palate with persistent ripe red cherry. Dry finish.



## FOOD PAIRING

Charcuterie, spaghetti and meatballs, lasagna bolognese, polenta with cambozola, parmigiana reggiano, grilled red meats, duck.