

RODARO PICOLIT NOBLE LATE HARVEST 2018

Country

Italy

Region

Colli Orientali del
Friuli Venezia Giulia

Varietal

Picolit

Winemaker

Paolo Rodaro

Alcohol Content

11.5%

Total Sulfur

No data

Residual Sugar

142 g/l

Acidity

5.60



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. Paolo's daughter painted the Edizioni Limitate labels; a portrait of their gate.

VINIFICATION and MATURATION

Hand-harvested, grapes are dried out in the sun concentrating the flavor before being gently pressed and aging in stainless steel for 10 months.

VINEYARD



130m in elevation and sourced from the Romain 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



Aromas of dried apricot, honey, candied orange peel, and saffron, with palate notes of lush stone fruit, caramelized citrus, and floral undertones balanced by vibrant acidity and a long, nutty finish.



FOOD PAIRING

Foie gras (seared or cured), blue cheeses, stone fruit pavlova.