

# RODARO 'PRA ZENAR' VERDUZZO FRIULANO 2015

**Country**

Italy

**Region**

Colli Orientali del Friuli Venezia Giulia

**Varietal**

Verduzzo Friulano

**Winemaker**

Paolo Rodaro

**Alcohol Content**

10%

**Total Sulfur**

No data

**Residual Sugar**

223 g/l

**Acidity**

4.90

## 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 in crates concentrating the flavor before being gently pressed and aging in stainless steel for 18 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



Rich, honeyed, and sweet wine with good tannins, a full body, and a fruity aftertaste, often described as having notes of dried fruit, apricot, and hints of sweet tobacco, caramel, and mineral components



## FOOD PAIRING

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