

RODARO 'L'EVOLUTO' SAUVIGNON BLANC (SUR LIE)

2013

Country

Italy

Region

Colli Orientali del
Friuli Venezia Giulia

Varietal

Sauvignon Blanc

Winemaker

Paolo Rodaro

Alcohol Content

13%

Total Sulfur

No data

Residual Sugar

No data

Acidity

6.20

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, gently pressed, fermented and aged sur lie in stainless steel tanks for 60 months.

VINEYARD



130m-155m in elevation and sourced from the Romain vineyard and Bachet vineyards (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



Straw yellow in color notes of papaya, pineapple, dragon fruit and lychee on the nose translate to the palate with additions of vanilla, coriander and Chantilly.

FOOD PAIRING



Carciofi, fritto misto, polenta with sauteed mushrooms, vegetable pasta dishes, soft rind cheeses, roasted poultry.

