



LE FAVOLE

Tenute Cadornin

Bosco Bando

NOT FAR FROM THE PEACEFUL MARANO LAGOON ONE FINDS CARLINO, A PLACE OF QUIET CONTEMPLATION WHERE THE CLEAN SMELL OF THE SEA AND EARTH MINGLE, WHERE A SOFT BUT CONSTANT BREEZE CARESSES THE CLAYEY TERRAIN, KEEPING IT DRY AND HEALTHY. IT IS A QUIET WORLD IMBUEWED WITH A MAGICAL ATMOSPHERE, FAR FROM THE DISTRACTING SOUNDS OF MODERN CIVILISATION. OUR VINES GROW PEACEFULLY HERE; THEY BECOME LUSH AND PROSPER UNDER THE TENDER LOVING CARE GIVEN THEM BY THOSE WHO ARE TRULY PASSIONATE ABOUT MAKING GREAT WINE.

CABERNET FRANC

FRIULI

Denomination of Controlled Origin (DOC)

| | |
|---------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| TYPE OF WINE | RED. |
| GRAPE | 100% CABERNET FRANC. |
| DENOMINATION | DOC FRIUL. |
| ALCOHOL CONTENT | 12%. |
| VINEYARD LOCATION | CARLINO (UD) BOSCO BANDO VINEYARDS. |
| VINEYARD SIZE | 1,48 HECTARES. |
| VINEYARD TYPE | GUYOT. |
| VINEYARD DENSITY | 4.500 VINES PER HECTARE. |
| YIELD PER HECTARE | 8.000 KILOGRAMS. |
| TERRAIN | CLAYEY, RICH IN MINERAL SALTS. |
| CLIMATE | WELL VENTILATED WITH COOL NIGHT TEMPERATURES AND MODERATE RAINFALL. |
| HARVEST | MANUALLY WHEN THE GRAPE HAS REACHED THE CORRECT LEVEL OF MATURITY. |
| VINIFICATION | USE OF MODERN STAINLESS STEEL AGING VATS. STEEPS FOR 21 DAYS WITH WINE PRESSING AND DELESTAGE. FERMENTATION OCCURS FOR 12 DAYS WITH SELECTED YEASTS. FOLLOWED BY PRESSING, DECANTATION AND MALOLACTIC FERMENTATION. |
| MATURATION | NINE MONTHS IN STAINLESS STEEL VATS LETTING THE WINE TO BE STRUCTURED AND COMPLETED IN THE PERFUMES. |
| AGING | MINIMUM FOUR MONTHS IN THE BOTTLE. |
| COLOUR | INTENSE PURPLE RED. |
| AROMATIC SENSATIONS | PLEASANT ROCKET, NETTLE AND PEPPER SENSATIONS; HINTS OF PEPPER AND RASPBERRY. PERFUMES IN EVOLUTION. |
| PALATE | WARM WITH A WELL BALANCED BODY AND THE RIGHT MOUNT OF TANNINS; TYPICAL HINTS OF FRESH PLANTS AND PLEASANT RED FRUIT SENSATIONS. |
| SERVE WITH | PASTA WITH MEAT SAUCE DISHES, RED MEATS AND SLIGHTLY SEASONED CHEESE. |
| SERVING TEMPERATURE | 16-18°C |

