



# 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 SAUVIGNON

FRIULI

*Denomination of Controlled Origin (DOC)*

TYPE OF WINE	RED.
GRAPE	100% CABERNET SAUVIGNON.
DENOMINATION	DOC FRIULI.
ALCOHOL CONTENT	12,5%.
VINEYARD LOCATION	CARLINO (UD) BOSCO BANDO VINEYARDS.
VINEYARD SIZE	1,23 HECTARES.
VINEYARD TYPE	GUYOT.
VINEYARD DENSITY	4.500 VINES PER HECTARE.
YIELD PER HECTARE	8.000 KILOGRAMS.
TERRAIN	CLAYEY.
CLIMATE	WELL VENTILATED WITH COOL NIGHT TEMPERATURES AND MODERATE RAINFALL.
HARVEST	MANUALLY WHEN THE GRAPES HAVE REACHED THE CORRECT LEVEL OF RIPENESS.
VINIFICATION	USE OF MODERN STAINLESS STEEL AGING VATS. STEEPS FOR 20 DAYS WITH WINE PRESSING AND DELESTAGE. FOLLOWED BY PRESSING, DECANTATION AND FILTERING OF IMPURITIES, THEN MALOLACTIC FERMENTATION.
MATURATION	IN STAINLESS STEEL VATS.
AGING	MINIMUM SIX MONTHS IN THE BOTTLE.
COLOUR	VIVID INTENSE RUBY RED WITH TENDENCY TO THE PURPLE.
AROMATIC SENSATIONS	RED FRUITS, CURRENTS, VIOLET PLUM AND PEPPER.
PALATE	BALANCED WITH PLEASANT RED FRUIT SENSATIONS, WITH THE RIGHT WELL STRUCTURED TANNINS.
SERVE WITH	FEATHERED GAME, GRILLED MEAT, SLIGHTLY SEASONED CHEESE.
SERVING TEMPERATURE	16-18°C

