



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.

FRIULANO

FRIULI

Denomination of Controlled Origin (DOC)

TYPE OF WINE	WHITE.
GRAPE	FRIULANO 100%.
DENOMINATION	DOC FRIULI.
ALCOHOL CONTENT	13,5%.
VINEYARD LOCATION	CARLINO (UD), BOSCO BANDO VINEYARD.
VINEYARD SIZE	2,01 HECTARES.
VINEYARD TYPE	GUYOT. A GEM OF VINES OF 1967 HAS BEEN INSERTED ON NEW ROOTSTOCK.
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 GRAPES HAVE REACHED THE CORRECT LEVEL OF RIPENESS.
VINIFICATION	USE OF MODERN STAINLESS STEEL VATS. SOFT PRESSING WITH PNEUMATIC PRESS AND SUBSEQUENT FLOATATION FOR A FAST CLARIFICATION OF THE MUST. FERMENTATION AT CONTROLLED TEMPERATURE WITH SELECTED YEASTS. AGEING AND RESTING ON YEASTS FOR 6 MONTHS.
MATURATION	SIX MONTHS IN STEEL.
AGING	TWO MONTHS IN THE BOTTLE.
COLOUR	INTENSE STRAW YELLOW WITH GREENISH REFLECTIONS.
AROMATIC SENSATIONS	INTENSE TONES OF WILDFLOWERS AND YELLOW APPLE. PLEASANT NOTES OF BITTER ALMOND.
PALATE	PLEASANT AND PERSISTENT. STRUCTURED BODY WITH DELICATE ACIDITY. MINERALS, FLAWLESS CONCLUSION WITH KEEN TONES OF ALMOND.
SERVE WITH	RISOTTOS WITH HERBS, FISH STARTERS, SAN DANIELE HAM, WHITE MEATS.
SERVING TEMPERATURE	10-12°C

