



# LE FAVOLE

*Tenute Cadornin*

## *Castello*

GRASSY PATHS CRISSCROSS A VALLEY AT THE ENTRANCE TO THE WOODS WHERE LIGHT REFLECTS IN THE DROPLETS OF DEW AND WHERE HEALTHY ROOTS GIVE LIFE TO LUSH VINES. A SILENT WORLD AS RUGGED AND HOT AS THE KARSTIC ROCKS AND THE RED EARTH, WHERE THE SCENERY EVOKES MEMORIES OF FAR AWAY TIMES, SERENE THOUGHTS. THE CANEVA VINES GROW ON THE SOFT ROLLING HILLS NEAR THE CONSIGLIO WOODS, EMBRACED BY A NATURAL AMPHITHEATRE, PROTECTED BY THE MOUNTAINS AND CARESSED BY SOFT WINDS.

## SAUVIGNON BLANC

FRIULI

*Denomination of Controlled Origin (DOC)*

TYPE OF WINE	WHITE.
GRAPE	SAUVIGNON BLANC 100%.
DENOMINATION	DOC FRIULI.
ALCOHOL CONTENT	13,5%.
VINEYARD LOCATION	CANEVA (PN) TERRA ROSSA VIGNETO CASTELLO 150-200 A.S.L.
VINEYARD SIZE	0,55 HECTARES.
VINEYARD TYPE	GUYOT.
VINEYARD DENSITY	4.500 VINES PER HECTARE.
YIELD PER HECTARE	6.000 KILOGRAMS.
TERRAIN	CLAYEY AND ROCKY, PLACED ON A KARST SINKHOLE, RICH IN MINERAL SALTS.
CLIMATE	TEMPERATE WITH SLIGHT COLD WINTERS AND MILD SUMMERS WITH GOOD TEMPERATURE RANGE BETWEEN DAY AND NIGHT.
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	THREE MONTHS IN THE BOTTLE.
COLOUR	BRILLANT YELLOW.
AROMATIC SENSATIONS	MARKED PERFUMES OF TROPICAL FRUIT IN HARMONY WITH HINTS OF PINK GRAPEFRUIT CITRUS.
PALATE	PLEASANT , FRESH AND MINERAL.
SERVE WITH	HERBS PIE, ASPARAGUS, BASS CARPACCIO, GOAT'S CHEESE, RISOTTO WITH ASPARAGUS.
SERVING TEMPERATURE	10-11°C

