



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.

TRAMINER AROMATICO

FRIULI

Denomination of Controlled Origin (DOC)

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| TYPE OF WINE | WHITE. |
| GRAPE | 100% TRAMINER AROMATICO. |
| DENOMINATION | DOC FRIULI. |
| ALCOHOL CONTENT | 13%. |
| VINEYARD LOCATION | CARLINO (UD) BOSCO BANDO VINEYARDS. |
| VINEYARD SIZE | 0,5 HECTARES. |
| VINEYARD TYPE | GUYOT. |
| VINEYARD DENSITY | 4.500 VINES PER HECTARE. |
| YIELD PER HECTARE | 650 KILOGRAMS. |
| TERRAIN | CLAYEY. |
| 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 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 GOLDEN TINGES. |
| AROMATIC SENSATIONS | INTENSE TONES OF ROSES, CYCLAMENS AND JASMINE MIXED WITH EXOTIC YELLOW FRUIT; HINTS OF AROMATIC MEDITERRANEAN PLANTS. |
| PALATE | PLEASANT AND PERSISTENT; WELL STRUCTURED BODY WITH BALANCED ACIDITY AND MINERALS. |
| SERVE WITH | CHANTERELLE MUSHROOM RISOTTO, OVEN BAKED OR GRILLED SALTWATER FISH, SHELLFISH. |
| SERVING TEMPERATURE | 10-12°C |

