



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.

MALVASIA

FRIULI

Denomination of Controlled Origin (DOC)

TYPE OF WINE	WHITE.
GRAPE	100% MALVASIA.
DENOMINATION	DOC FRIULI.
ALCOHOL CONTENT	13,5%.
VINEYARD LOCATION	CARLINO (UD) BOSCO BANDO VINEYARDS.
VINEYARD SIZE	0,85 HECTARES.
VINEYARD TYPE	GUYOT. USE OF GEMS DERIVING FROM THE OLD VINEYARDS OF 1967.
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	HAND PICKED WHEN THE GRAPE REACHES FULL 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.
AROMATIC SENSATIONS	INTENSE TONES OF APRICOT, PEACHES AND PLUMS; SLIGHT HINTS OF QUINCE AND SAGE.
PALATE	PLEASANT AND PERSISTENT; STRUCTURED BODY WITH BALANCED ACIDITY AND MINERALS.
SERVE WITH	SEAFOOD PASTA DISHES, FISH COURSES AND FRESH CHEESE.
SERVING TEMPERATURE	10-12°C

