



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.

REFOSCO DAL PEDUNCOLO ROSSO

FRIULI

Denomination of Controlled Origin (DOC)

TYPE OF WINE	RED.
GRAPE	100% REFOSCO DAL PEDUNCOLO ROSSO.
DENOMINATION	DOC FRIULI.
ALCOHOL CONTENT	13%.
VINEYARD LOCATION	CARLINO (UD) BOSCO BANDO VINEYARDS.
VINEYARD SIZE	1,4 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 GRAPE HAS REACHED THE CORRECT LEVEL OF MATURITY.
VINIFICATION	USE OF MODERN STAINLESS STEEL AGING VATS. STEEPS FOR 21 DAYS WITH WINE PRESSING AND DELESTAGE. FERMENTATION OCCURS FOR 12 DAYS WITH SELECTED YEASTS. FOLLOWED BY PRESSING, DECANTATION AND MALOLACTIC FERMENTATION.
MATURATION	THIRTEEN MONTHS IN STAINLESS STEEL VATS LETTING THE WINE TO BE STRUCTURED AND COMPLETED IN THE PERFUMES.
AGING	MINIMUM FOUR MONTHS IN THE BOTTLE.
COLOUR	INTENSE PURPLE RED.
AROMATIC SENSATIONS	VIOLETS AND MATURE PLUM PERFUMES, VANILLA AND PEPPER; IN THE GLASS BLUEBERRY AND TOASTY AROMAS ARE RELEASED.
PALATE	WARM AND FULL BODIED WITH PLEASANT RED FRUIT SENSATIONS. THE STRUCTURE IS TYPICAL OF THIS GREAT VINE.
SERVE WITH	FEATHERED GAME, STEWS AND STRONG FLAVOURED MEATS.
SERVING TEMPERATURE	16-18°C

