



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 IMBUEW 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.

MERLOT FRIULI

Denomination of Controlled Origin (DOC)

TYPE OF WINE	RED.
GRAPE	100% MERLOT.
DENOMINATION	DOC FRIULI.
ALCOHOL CONTENT	13%.
VINEYARD LOCATION	CARLINO (UD) BOSCO BANDO VINEYARDS.
VINEYARD SIZE	1 HECTARE.
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	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	NINE MONTHS IN STAINLESS STEEL VATS LETTING THE WINE TO BE STRUCTURED AND COMPLETED IN THE PERFUMES.
AGING	MINIMUM FOUR MONTHS IN THE BOTTLE.
COLOUR	VIVID RUBY RED.
AROMATIC SENSATIONS	INTENSE AND COMPLEX AROMA, BEGINNING FROM RED FRUIT, STRAWBERRY JAM HINTS COMPLETED WITH PLEASANT FLORAL SCENTS. PERFUMES EVOLUTION.
PALATE	WARM AND WITH THE RIGHT AMOUNT OF TANNINS IT HAS A STRUCTURED AND BALANCED BODY WITH PLEASANT RED FRUIT SENSATIONS.
SERVE WITH	RED MEATS, FULL FLAVOURED PASTA DISHES, PORK ROASTS AND SLIGHTLY SEASONED CHEESE.
SERVING TEMPERATURE	16-18°C

