



# LE FAVOLE

*Tenute Cadorin*

## *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 CANSIGLIO WOODS, EMBRACED BY A NATURAL AMPHITHEATRE, PROTECTED BY THE MOUNTAINS AND CARESSED BY SOFT WINDS.

## PROSECCO

### EXTRA DRY

*Denomination of Controlled Origin (DOCG)*

TYPE OF WINE	WHITE.
GRAPE	GLERA 100%.
DENOMINATION	DOC PROSECCO.
ALCOHOL CONTENT	11,5%.
SUGAR RESIDUE	EXTRA DRY 13 G/L.
VINEYARD LOCATION	CANEVA (PN) VINEYARD TERRA ROSSA, ALTITUDE 150-200 A.S.L.
VINEYARD SIZE	4000 METERS.
VINEYARD TYPE	GUYOT.
VINEYARD DENSITY	4.100 VINES PER HECTARE.
YIELD PER HECTARE	12 TONS.
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 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 4 MONTHS.
SPARKLING PROCESS	SECOND FERMENTATION IN BOTTLE FOR 3 MONTHS.
COLOUR	LIGHT STRAW YELLOW WITH FINE PERLAGE.
AROMATIC SENSATIONS	BOUQUET OF ACACIAS AND WHITE FLOWERS, HINTS OF FRUIT.
PALATE	CREAMY AND ARMONIC, DRY AND SLIGHTLY MINERAL.
SERVE WITH	APERITIFS, VEGETABLE AND DELICATE FISH HORS D'OEUVRES PLEASANT, WARM, ROUNDED, SWEET BUT NOT CLOYING.
SERVING TEMPERATURE	6-8°C

