



LE FAVOLE

Tenute Cadornin

Castello

SINCE ANCIENT TIMES, THE HILLS OF CANEVA HAVE PRODUCED FINE WINES THAT, EVEN AT THE BEGINNING OF THE LAST CENTURY, COLLECTED AWARDS IN WINE COMPETITIONS. A SMALL AND COSY VALLEY, PROTECTED FROM THE COLD NORTHERN WINDS OF THE CANSIGLIO PLATEAU. LIMESTONE ROCK THAT RISES FROM THE GROUND, THIN SOIL AND LITTLE EARTH. POTENTIALLY DIFFICULT CONDITIONS. DEFINITELY SUITABLE TERMS FOR QUALITY OENOLOGY. HERE IS WHERE GIALLO DI ROCCIA, A SPARKLING WINE PRODUCED BY THE CLASSIC METHOD, COMES FROM. THE STARTING GRAPES, CHARDONNAY, PINOT BLANC AND PINOT NOIR, THE SOIL, THIN AND ROCKY, THE PARTICULAR MICROCLIMATE OF THE VALLEY, THE FOCUS ON WINEMAKING AND, FINALLY, THE TIME, HAVE GENERATED THE GIALLO DI ROCCIA.

GIALLO DI ROCCIA

BRUT

Classic Method

TYPE OF WINE	WHITE.
GRAPE	CHARDONNAY, PINOT BLANC, PINOT NOIR.
DENOMINATION	SPUMANTE BRUT METODO CLASSICO.
ALCOHOL CONTENT	12,5%.
SUGAR RESIDUE	BRUT < 5 G/L.
VINEYARD LOCATION	CANEVA (PN) LOC. TERRA ROSSA - CASTELLO VINEYARD, ALTITUDE 160 M ABOVE SEA LEVEL.
VINEYARD SIZE	1 HECTARE.
VINEYARD TYPE	GUYOT.
VINEYARD DENSITY	5,200 VINES PER HECTARE.
YIELD PER HECTARE	5 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	MANUAL UPON REACHING THE CORRECT MATURATION OF THE GRAPES.
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 7 MONTHS.
SPARKLING PROCESS	SECOND FERMENTATION IN BOTTLE FOR 48 MONTHS.
COLOUR	STRAW YELLOW WITH FINE AND PERSISTENT PERLAGE.
AROMATIC SENSATIONS	PLEASANTLY FRUITY BOUQUET, ROUND, BALANCED AND AMPLE, WITH FRAGRANT NOTES OF YEASTS AND EXOTIC FRUIT.
PALATE	FRESH AND CREAMY WITH A FULL-BODIED AND SATISFYING SIP.
SERVE WITH	FOR ANY FOOD BUT IS PARTICULARLY ENHANCED WHEN IT ACCOMPANIES FISH AND/OR VEGETABLE DISHES, EVEN COMPLEX ONES.
SERVING TEMPERATURE	6-8 °C

