



# 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.

## PINOT GRIGIO

FRIULI

*Denomination of Controlled Origin (DOC)*

TYPE OF WINE	WHITE.
GRAPE	100% PINOT GRIGIO.
DENOMINATION	DOC FRIULI.
ALCOHOL CONTENT	13,5%.
VINEYARD LOCATION	CARLINO (UD) BOSCO BANDO VINEYARDS.
VINEYARD SIZE	1,12 HECTARES.
VINEYARD TYPE	GUYOT.
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	THE SULFITES ARE NOT ADDED IN GRAPE BEFORE TAMPING. USE OF MODERN STAINLESS STEEL AGING VATS. FERMENTATIVE STEEPED FOR 3 DAYS. SOFT PRESSING WITH PNEUMATIC PRESS. PROGRESS OF THE 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 AND ELEGANT ROSE WITH COPPERY HINTS.
AROMATIC SENSATIONS	CHERRY, ACACIA FLOWERS, SWEET NOTES OF HAZELNUT AND GINGER.
PALATE	PLEASANT AND PERSISTENT WITH A STRUCTURED BODY AND BALANCED ACIDITY AND MINERALS.
SERVE WITH	PASTA DISHES, GRILLED FISH DISHES, SHELLFISH AND CHEESES, DELICIOUS SEA APPETIZERS, CURRY CHICKEN, WHITE MEATS.
SERVING TEMPERATURE	10-12 °C

