

cadibon

BIANCO L'OSTERIA

INDICAZIONE GEOGRAFICA PROTETTA

VENEZIA GIULIA



Tipology: white dry

Variety: Friulano 100%

Production area: Venezia Giulia

Town: Corno di Rosazzo (UD)

Implant in: 2010

Implant density: 4500 stump for hectare

Production for hectare: 9 tons/ha

Planting density: 2.5 x 0.90 m

Growing system: double bending canes

Soil typology: flaked clay

Vintage: September

Grape-harvest: manual

Vinification: HARVESTED GRAPES ARE SWIFTLY BROUGHT TO THE CELLAR AND HAND-CHOSEN. SOFT PRESSING AND CLARIFICATION OF THE MUST PREVIEW NATURAL LONG FERMENTATION, AT TEMPERATURES NEVER ABOVE 17° STAY FOR SIX MONTHS IN STAINLESS-STEEL TANKS. THE WINE IS FINED FOR THIRTY DAYS IN BOTTLE.

Wine tasting: INTENSELY AROMATIC WHITE WINE WITH DELICATE SCENTS OF GREEN APPLE. EXCELLENT WHIT PASTA , WHITE MEAT OR TO COMPLEMENT TASTY SNACKS.

SERVING TEMPERATURE: 7-9 °C.

AZ.AGR. CADIBON DI LUCA BON
LOC. CASALI GALLO 1, CORNO DI ROSAZZO (UD) ITALY
TEL/FAX +39 0432759316 MAIL CADIBON@GMAIL.COM
WWW.CADIBON.IT