

cadibon

RONC DAL GIAL

INDICAZIONE GEOGRAFICA PROTETTA

VENEZIA GIULIA



Tipology: Red dry

Variety: Refosco dal p.r. 50% and Merlot 50%

Production area: Venezia Giulia

Town: Corno di Rosazzo (UD)

Implant in: 1990

Implant density: 4500 stump for hectare

Production for hectare: 6 tons/ha

Planting density: 2.5 x 0.90 m

Growing system: Guyot

Soil typology: flaked clay

Vintage: October

Grape-harvest: manual

Vinification: HARVESTED GRAPES ARE SWIFTLY BROUGHT TO THE CELLAR AND HAND-CHOSEN, FOLLOWED BY CRUSHING AND DESTEMMING IN STAINLESS-STEEL TANKS. NATURAL YEAST FERMENTATION LASTS TEN DAYS WITH DAILY REMOUNTS AND DELESTAGES. MALOLACTIC FERMENTATION TAKES PLACE AT 25-35°. WINE AGES FOR TEN MONTHS IN OAK BARRELS WITH TEMPERATURE CONTROL AND IS FINED IN-BOTTLE FOR 90 DAYS.

Wine tasting: MADE FROM PERFECTLY-AGED MERLOT AND REFOSCO GRAPES. BOASTS A WINEY AROMA OF SPICES AN VANILLA, A GENEROUS AND PERSISTENT TASTE AND A DEEP RED COLOUR. IDEAL WITH MEAT DISHES AND AGED CHEESES.

SERVING TEMPERATURE: 18-20°C

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