

# cadibon

RONCO DEL NONNO

INDICAZIONE GEOGRAFICA PROTETTA

VENEZIA GIULIA



Tipology: white dry

Variety: Sauvignon 30%, Friulano 30%,  
Chardonnay 30%, Verduzzo 10%

Production area: Venezia Giulia

Town: Corno di Rosazzo (UD)

Implant in: 1960

Implant density: 4500 stump for hectare

Production for hectare: 8 tons/ha

Planting density: 2.5 x 0.90 m

Growing system: guyot

Soil typology: flaked clay

Vintage: September

Grape-harvest: manual

**Vinification:** HARVESTED GRAPES ARE SWIFTLY BROUGHT TO THE CELLAR AND HAND-CHOSEN. MACERATION LASTS FOUR HOURS, SOFT PRESSING AND CLARIFICATION OF THE MUST TAKES PLACES AT TEMPERATURES NEVER ABOVE 17° C. NATURAL YEAST FERMENTATION. AGING LASTS SIX MONTHS IN OAK BARRELS AND THE WINE IS FINED FOR ABOUT SIXTY DAYS IN-BOTTLE.

**Wine tasting:** BRIGHT COLOUR AND HUES, COMPLEX AND PERSISTENT AROMAS. THE FLAVOUR IS WELL-ROUNDED AND ENTHRALLING.

SERVING TEMPERATURE: 8-10 °C

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