LE FAVOLE
Tenute Cadorin

Sacile Following recent studies the land of origin of the Ribolla Gialla has been located among the Eastern Hills of Friuli Venezia Giulia, the "Collio" and "Goriska Brda" (Slovenian hills). Following the conquest of the region by the "Serenissima" Republic of Venice during the Middle Ages, this vine has also begun to interest Venetian Noble Families and started to be cultivated in other areas of Friuli. In 1850 the "phylloxera" decreed the end of almost all autochthonous Friulian vineyards. The Habsburgs, who dominated in the eastern part of the Region, preserved the vines and towards the end of the 20th Century the international interest in the wines of Friuli Venezia Giulia led to an increase in Ribolla Gialla plantations throughout the whole territory.

In Sacile the vineyard grows on the banks of the Livenza river, which, over the centuries, has contributed to its formation of a fertile soil rich in clay and minerals from the nearby Friuli's pre-Alps, the same river Livenza today contributes to mitigate the climate of the neighboring fields. Here Le Favole has successfully experienced the cultivation of Ribolla Gialla vines which, thanks to a high quality enology, has made it an intriguing, driven wine, bringing it to its maximum expression with the Classic Method.

RIBOLLA GIALLA
EXTRA BRUT
Classic Method

TYPE OF WINE	Quality Sparkling Wine.
GRAPE	Ribolla Gialla.
DENOMINATION	Extra Brut sparkling wine.
ALCOHOL CONTENT	12.5%
SUGAR RESIDUE	3 g / l.
VINEYARD LOCATION	Sacile (PN) altitude 25 mslm.
VINEYARD SIZE	1.02 hectares.
VINEYARD TYPE	Double BENDING CANES.
VINEYARD DENSITY	4.444 plants per hectare.
YIELD PER HECTARE	80 quintals.
TERRAIN	Clayey-silty, with transferred minerals from the Livenza river.
CLIMATE	Warm and temperate.
HARVEST	Manual upon achieving the correct ripening of the grapes.
VINIFICATION	Use of modern stainless steel wine makers. Soft pressing with pneumatic press and subsequent flotation for a quick clarification of the must. Fermentation at controlled temperature with yeasts selected. Aging and resting on the lees for 12 months.
SPARKLING PROCESS	With Classic Method. Degorgement "à la volée" without freezing of the bottle neck.
COLOUR	Brilliant yellow with fine and persistent perlage.
AROMATIC SENSATIONS	Delicate nose, immediate fruity, with hints of apple, the clear and aniseed.
PALATE	Dry and lively, in perfect balance of flavor, intensity, character and sincerity.
SERVE WITH	Crudités of fish, shellfish, eggs and asparagus, beef tartare, saffron risotto, creamy goat cheeses.
SERVING TEMPERATURE	6-8 °C

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