CA' BOLANI
ANTICHI PODERI CONTI BOLANI

Lined with 999 cypress trees that celebrate and protect an extraordinary biodiversity, Ca' Bolani is a wine estate where vines and nature thrive in perfect tune with each other. Set between the Alps and the sea - where the Friuli region meets the Adriatic at Aquileia - in a land where wine growing was introduced back in Roman times, it enjoys conditions that are ideal for growing grapes and making wine: the summer breezes off the sea, the protection afforded by the Alps, the considerable changes in temperature and the variety of the soil that leaves behind its clay and gravel composition in favour of sand as it drops off towards the sea. The estate is a unique piece of wine country, a garden-like expanse of vineyards yielding wines known for their distinctive traits: fragrance and aromatic fullness.

TRAMINER AROMATICO

APPELLATION
Friuli DOC Aquileia

PRODUCTION AREA
Aquileia, Friuli

GRAPES
Traminer

SERVING TEMPERATURE
14° C

ALCOHOL CONTENT
13% vol.

AVAILABLE SIZES
750 ml

VINIFICATION AND AGEING

Grapes are taken to the winery as soon as they are picked and left whole inside the press for around 12 hours before undergoing gentle crushing. Fermentation at a controlled temperature brings out its aromas and the "elevage" period on the yeast lees develops and completes its aromatic balance.

TASTING NOTES

COLOR: nice shade of straw yellow with elegant touches of gold.

BOUQUET: floral notes typical of the variety flood the nose, reminiscent of yellow rose, citrus fruit and lesser calamint.

FLAVOUR: the suggestions on the nose are echoed beautifully in the palate. Rich on the palate, mineral, with a balanced finish.

FOOD PAIRINGS

The wine really comes into its own with warm appetizers, soups and minestrone, vegetable dishes, fish, white meat and soft cheeses.

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