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.

CABERNET FRANC

APPELLATION
Friuli DOC Aquileia

PRODUCTION AREA
Aquileia, Friuli

GRAPES
Cabernet Franc

SERVING TEMPERATURE
18° - 20° C
during summer 14° - 16° C

ALCOHOL CONTENT
13% vol.

AVAILABLE SIZES
375 ml - 750 ml

VINIFICATION AND AGEING

The grapes are fermented on their skins in steel tanks, a process that lasts 8-10 days. Once the vinification and malolactic fermentation process has come to an end, the wine is aged in oak barrels to bring out its characteristics of harmony and complexity.

TASTING NOTES

COLOR: deep, bright ruby red.

BOUQUET: elegant with floral notes and scents of small soft red fruit, liquorice and spices.

FLAVOUR: full, harmonious with soft, elegant tannins.

FOOD PAIRINGS

Ideal with roasts, grilled red meat, game and medium and long-aged cheeses. Also excellent as an aperitif and after dinner.

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