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.

# REFOSCO
## DAL PEDUNCOLO ROSSO

**APPELLATION**
Friuli DOC Aquileia

**PRODUCTION AREA**
Aquileia, Friuli

**GRAPES**
Refosco dal Peduncolo Rosso

**SERVING TEMPERATURE**
18° - 20° C
During summer 14° - 16° C

**ALCOHOL CONTENT**
13% vol.

**AVAILABLE SIZES**
750 ml - 1500 ml

### VINIFICATION AND AGEING
Following crushing and destalking, the juice undergoes a fermentation and maceration process in steel tanks lasting 8-12 days, allowing for extraction of a considerable amount of colour and polyphenolics. Following malolactic fermentation, the wine is aged in oak barrels.

### TASTING NOTES
*COLOR*: deep, bright with hints of purple.

*BOUQUET*: scents of jammy sour cherry and spices come through on the nose with slight herbaceous and resin notes.

*FLAVOR*: dense and fruity, providing a lovely contrast to the energetic freshness. Tannins are soft and the finish long and persistent.

### FOOD PAIRINGS
The distinctive fruitiness means this wine is ideal from starter to dessert It pairs well with starters, with sauces, with meat stews and medium and long-aged cheeses. Also ideal as an aperitif or after dinner.

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