



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.

Pinot Grigio



APELLATION
Friuli DOC Aquileia



PRODUCTION AREA
Aquileia, Friuli



GRAPES
Pinot Grigio



SERVING TEMPERATURE
10° - 12° C



ALCOHOL CONTENT
13% vol.



AVAILABLE SIZES
375 ml - 750 ml

VINIFICATION AND AGEING

Grapes are taken to the winery as soon as they are picked for gentle crushing. Fermentation is initiated with select yeasts and proceeds at a controlled temperature of 18° - 20° C in order to retain the wine's fruitiness and superior organoleptic qualities.

TASTING NOTES

COLOUR: bright straw yellow with a slight coppery tinge.

BOUQUET: intriguing bouquet that evolves into notes of ripe fruit, Golden Delicious apple and citron rind and into floral notes of acacia and medicinal herbs.

FLAVOUR: fresh, juicy palate and mouthfeel. Salty notes make it persistent in the finish.

FOOD PAIRINGS

Excellent as an aperitif. It pairs superbly with delicate appetizers, stuffed pasta and all fish and vegetable dishes.