



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.

Sauvignon



APELLATION
Friuli DOC Aquileia



PRODUCTION AREA
Aquileia, Friuli



GRAPES
Sauvignon



SERVING TEMPERATURE
9° - 10° C



ALCOHOL CONTENT
13% vol.



AVAILABLE SIZES
750 ml

VINIFICATION AND AGEING

Harvesting time is determined based on the acidity of the grapes and their pH value. Once the solid parts have been separated, the juice is fermented at a controlled temperature of 16° - 18° C. Select yeasts are introduced to bring out the aromas typical of this variety. This is followed by a period of aging on "fine lees" to lock in the aromatics.

TASTING NOTES

COLOUR: bright straw yellow with greenish flecks.

BOUQUET: a medley of elegant and well-pronounced fruity and floral aromas: pink grapefruit, passion fruit, white peach, hawthorn, green pepper, tomato leaf and sage.

FLAVOUR: the palate matches the nose impeccably: ample, with good acidity that gives freshness and fragrance. The finish is intense and persistent.

FOOD PAIRINGS

The elegance of its structure makes it ideal as an aperitif and paired with egg and vegetable appetizers, shellfish starters and white or green asparagus dishes.