



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.

Chardonnay



APELLATION
Friuli DOC Aquileia



PRODUCTION AREA
Aquileia, Friuli



GRAPES
Chardonnay



SERVING TEMPERATURE
10° - 12° C



ALCOHOL CONTENT
13% vol.



AVAILABLE SIZES
750 ml

VINIFICATION AND AGEING

Grapes are taken to the winery as soon as they are picked for gentle crushing. The juice undergoes fermentation at a controlled temperature (18° - 20° C) and is then left on its own natural yeast lees.

TASTING NOTES

COLOUR: luminous straw yellow with greenish flecks.

BOUQUET: elegant and fine, fruity and floral, the bouquet is reminiscent of rennet apple, Bosc pear, sage, thyme and rosemary.

FLAVOUR: assertive in the mouth, enveloping with good freshness. Balanced with lingering fruity finish.

FOOD PAIRINGS

Wine that goes well with the whole meal, ideal with fish and vegetable starters and mains.