



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.

## Merlot



**APPELLATION**  
Friuli DOC Aquileia



**PRODUCTION AREA**  
Aquileia, Friuli



**GRAPES**  
Merlot



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



**ALCOHOL CONTENT**  
13% vol.



**AVAILABLE SIZES**  
750 ml

### VINIFICATION AND AGEING

Following crushing and destalking, the juice is fermented traditionally in contact with the skins in steel tanks. Once the malolactic fermentation process has come to an end, the wine is placed in oak barrels to age.

### TASTING NOTES

**COLOUR:** bright, vivid ruby red.

**BOUQUET:** intensely fruity with scents of ripe currants, strawberries and small red fruit.

**FLAVOUR:** soft, round, with good persistence and elegant tannins and scents of spices.

### FOOD PAIRINGS

A good accompaniment to cold meats, roasts, grilled meat and medium-aged cheeses.