



Lined with 999 cypresses celebrating and protecting an extraordinary biodiversity, Ca' Bolani is an estate where grapevines and Nature flourish in perfect harmony. It is located amidst the Alps and the sea area of Friuli Region in Aquileia, in a zone where viticulture was introduced since the Roman era. It benefits from ideal conditions for vineyards and wine production: sea breezes in summer, the protection of the Alps, wide temperature variations, the diversity of soils descending towards the sea, whose composition changes from clay and gravel to sand. The estate boasts a unique endowment of vine varieties, it is a true park where wines characterized by fragrance and aromatic fullness bloom.

## Opimio 2016

*A precious cru in the heart of Ca' Bolani, a two-thousand-year history that began in the Rome of the consul Opimio, remembered by Petronio Arbitro for the quality of the wines produced under his rule. A representative terroir of DOC Aquileia and of the fine grapes of the Pinot Bianco bunches. These are the ingredients of this great white wine capable of creating intense sensations when young and deep emotions with aging. The unique vineyard is enclosed in a small extension admirably integrated into the environment: the old vines, the rapid pressing, the fermentation at low temperature, the patient aging in large barrels enhance its essential features. In the glass we will find the varietal nuances, the taste of ripe fruit, the accents of old wood, a strong scent and a broad sip.*



### APPELLATION

Friuli DOC Aquileia



### PRODUCTION AREA

Own vineyards in Ca' Vescovo



### HARVEST

2016



### GRAPES

100% Pinot Bianco



### HARVEST PERIOD

First ten days of September



### HARVEST METHOD

Manual

### CLIMATE 2016

2016 harvest proved to be of great importance for Ca' Bolani grapes: after a mild and few rainy winter, there was indeed a generous spring with plenty of rain. Subsequently, a slight drop in temperatures caused the early sprouting to slow down slightly, in preparation for a summer with ideal temperatures. The solstice brought sunny days with significant temperature variations until reaching a perfect ripening of the grapes and a splendid aromatic development. The harvest took place at the beginning of September and it offered a fruit with an extraordinary quality level.



**PLANTING DENSITY**  
5,000 vines/ha



**YIELD PER HECTARE**  
60 q/ha



**ALCOHOL CONTENT**  
13,5% vol.



**SERVING TEMPERATURE**  
10° - 12° C



**AVAILABLE SIZES**  
750 ml - 1500 ml



**AGEING POTENTIAL**  
10-15 years



**FIRST YEAR OF PRODUCTION**  
2014

### SOIL TYPE

The soil has a medium density structure that is crossed by drainage layers of gravel and siliceous matter.

### TRAINING METHOD

Guyot.

### VINIFICATION AND AGEING

Only the best grapes are selected to produce Opimio. Collected by hand and placed in small 13-15 kg boxes, the Pinot Bianco grapes are promptly transported to the cellar. Keeping the grapes at a low temperature allows the achievement of an exceptional concentration and aromatic complexity. After one day and one night the whole bunches are subject to soft pressing.

The resulting first-pressing must is fermented with the help of selected yeasts at a controlled temperature ranging between 16° C and 18° C. Fermentation and aging take place in 25 hl elliptical oak barrels. After a long ripening of 8 months on the yeasts, Opimio ages in bottle for further 6 months.

### TASTING NOTES

**COLOUR:** straw yellow, with emerald reflections.

**BOUQUET:** as it clearly recalls fruit, the taste of apple, pear as well as nuances of lemon can be perceived, together with incense and almond.

**FLAVOUR:** the vibrant fresh and savory sip is characterized by a following imperious and persistent finish.

### FOOD PAIRINGS

It is best expressed with fish starters, first courses with delicate sauces, shellfish and white meats.