



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 Bianco



APELLATION
Friuli DOC Aquileia



PRODUCTION AREA
Aquileia, Friuli



GRAPES
Pinot Bianco



SERVING TEMPERATURE
9° - 10° 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 and is then left on its own natural yeast lees for as long as it takes to reach that perfect level of harmony.

TASTING NOTES

COLOUR: luminous, bright straw yellow.

BOUQUET: elegant floral notes of hawthorn and acacia in tune with a fruitiness that is reminiscent of white peach and tropical fruit.

FLAVOUR: fine palate and mouthfeel, extraordinarily enveloping and fresh. Restrained structure with fresh sapidity backed by persistent acidity. Elegant finish that echoes the varietal notes.

FOOD PAIRINGS

It is excellent as an aperitif and can make a fine, elegant accompaniment to the whole meal. However, this wine really comes into its own when paired with lean appetizers, pasta dishes with delicate sauces, fish and white meat.