



Lined with 999 cypresses celebrating and protecting an extraordinary biodiversity, Ca' Bolani is an estate where grapevine 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.

## Aquilis 2016

*In the vineyards of the estate, surrounded by the terroir of Aquileia, Aquilis finds the ideal soils for the cultivation of a small production of highly expressive Sauvignon Blanc grapes. With a careful vinification and an appropriate bottle refinement it can combine gracefulness and intensity in the glass, in a wine capable of evolving for a long period of time. The name comes from an ancient Celtic settlement that already knew viticulture, and that in the subsequent centuries, thanks to the love for the wines of the Romans that conquered it, became a center of production of great importance for the whole Empire.*



### APPELLATION

Friuli DOC Aquileia



### PRODUCTION AREA

Own vineyards in the area of Molin di Ponte



### HARVEST

2016



### GRAPES

Sauvignon Blanc



### HARVEST PERIOD

From 26<sup>th</sup> August



### HARVEST METHOD

Manually harvested into 13-15 kg boxes

### 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 began towards the end of August and it offered a fruit with an extraordinary quality level.



**PLANTING DENSITY**  
5.000 vines/ha



**YIELD PER HECTARE**  
6.000 kg/ha



**ALCOHOLIC CONTENT**  
13% vol.



**SERVING TEMPERATURE**  
10° - 12° C



**AVAILABLE SIZES**  
750 ml - 1500 ml



**AGEING POTENTIAL**  
10-15 years



**FIRST YEAR OF PRODUCTION**  
2009



**BOTTLES PRODUCED**  
18.000

#### SOIL TYPE

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

#### TRAINING METHOD

Vines are espalier arranged with Guyot pruning. The green management is extremely important and carried out manually, with meticulous care. Leaf stripping is carried out by hand, removing the lower leaves in front of the grapes to encourage a drier and healthier microclimate. Furthermore, leaf stripping carried out only on the side facing the east encourages a sunny exposure at the times of the day when the sun is not quite as strong, thereby successfully preserving the aromas. The land is worked along both rows in order to prevent antagonism between the vines and the weeds, thereby resulting in higher acidity levels in the grapes.

#### VINIFICATION AND AGEING

Grapes are harvested manually into boxes, selecting the very best grapes in the early morning hours. The boxes are taken into a thermoregulated room with a temperature of 6-8° C, where they remain until the next day. A gentle pressing of the whole grapes and fermentation at controlled temperatures of 16-18° C follow. Approximately 12% of the wine ferments in wooden barrels and the rest in stainless steel tanks. Maturation is carried out on the yeasts, for both parts fermented in wood and fermented in stainless steel, with subsequent bottling and bottle refinement.

#### TASTING NOTES

**COLOUR:** bright and intense straw yellow, with gray shades.

**BOUQUET:** vigorous and rich in shades, which add complexity to the varietal imprint, combining the fruity gracefulness with the strength of vegetation.

**FLAVOUR:** the sip is fulfilling, elegantly dressed from the first taste to the smoky and haughty end, concentrated towards enjoyable green sensations.

#### FOOD PAIRINGS

Perfect paired with risottos and fresh stuffed pasta, starters and main courses with fish and dishes with asparagus.