



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.



Müller Thurgau Sparkling



APELLATION
IGT delle Venezie



PRODUCTION AREA
Aquileia, Friuli



GRAPES
Müller Thurgau



SERVING TEMPERATURE
8° - 10° C



ALCOHOL CONTENT
10,5% vol.



AVAILABLE SIZES
750 ml

VINIFICATION AND AGEING

Grape harvest is anticipated to attain greater acidity and freshness. The freshly harvested grapes are transferred to the wine making cellar for a soft and delicate pressing. The must is clarified and kept at 0° throughout the year. The fermentation takes place in autoclave applying the Martinotti-Charmat method with the aid of selected yeasts.

TASTING NOTES

COLOUR: brilliant straw yellow with greenish reflections.

BOUQUET: fresh with fruity and floral flavours and a delicate mint note. It stands out for its fine perlage.

FLAVOUR: its effervescence makes it round on the palate, with good matching to the olfactory notes and a good acidity.

FOOD PAIRINGS

Ideal as an aperitif. It combines well with moderately seasoned meats, appetizers and fish main courses, sea salads and fragrant mixed fries.