



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.

Prosecco

Spumante Brut



APPELLATION

DOC



PRODUCTION AREA

Aquileia, Friuli



GRAPES

100% Glera



SERVING TEMPERATURE

5° - 7° C



ALCOHOL CONTENT

11% vol.



AVAILABLE SIZES

750 ml - 200 ml - 1500 ml

VINIFICATION AND AGEING

The estate's Glera grapes are softly pressed and the must is kept at 0° C until ready for conversion into sparkling wine in stainless steel pressurized tanks, according to the traditional Charmat/Martinotti method.

TASTING NOTES

COLOUR: bright, light clear straw yellow. White, persistent foam with very fine perlage.

BOUQUET: pleasantly fruity and with a good aromatic intensity, recalls wisteria flowers and Renet apples.

FLAVOUR: extremely harmonious and pleasant with a hint of sweet almond, typical of Prosecco grapes.

FOOD PAIRINGS

Excellent as an aperitif, this wine can accompany a whole meal when the menu consists of delicate dishes, right through to dessert.

