



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.

## ALTURIO 2016

*A wine that expresses velvety black fruit, sweet cherry and juicy plum notes of cherry and plum, tanned tobacco and antique wood. This Refosco dal Peduncolo Rosso - an autochthonous varietal wholly native to Friuli - yields a harmonious elegance, with its save bouquet, minerality and full-bodied presence on the palate, followed by a lingering finish.*



 <b>APPELLATION</b> Friuli DOC Aquileia	 <b>PRODUCTION AREA</b> Altire - Molin di Ponte	 <b>HARVEST</b> 2016
 <b>GRAPES</b> 100% Refusco dal Peduncolo Rosso	 <b>HARVEST PERIOD</b> First 10 days in October	 <b>HARVEST METHOD</b> Manual

### CLIMATE 2016

The winter of 2015-2016 was rather mild and not very rainy, particularly in November and December 2015 when there was significantly lower than average rainfall. However, the water situation was rebalanced by the abundant rainfall in February and March 2016, which allowed our vineyards to restore the optimal soil water reserves needed to meet the vines' natural spring water requirements. The particularly mild winter resulted in a slightly earlier than normal bud break than usual: the first buds saw the light around mid-March and continued to develop until mid-April, when a drop in temperatures slowed vegetative development somewhat, bringing it back average. May and June passed with optimal temperatures and rainfall slightly above the average of previous years. The real summer began on June 21, in tune with the summer solstice, and was characterized by sunny and hot but not torrid days with significant temperature ranges between day and night, a situation that led to optimal ripening of the clusters.



## ALTURIO 2016



### PLANTING DENSITY

5.500 ceppi/ha



### YIELD PER HECTARE

70 q/ha



### ALCOHOL CONTENT

13% vol.



### SERVING TEMPERATURE

16° - 18° C



### AVAILABLE SIZES

750 ml - 1500 ml



### AGEING POTENTIAL

15 years



### FIRST YEAR OF PRODUCTION

2003



### BOTTLES PRODUCED

8.000

### SOIL TYPE

Alturio is the 18th-century place-name of Altire, today a splendid Ca' Bolani vineyard in the heart of the Friuli Aquileia DOC appellation. The medium-textured soil is interwoven with pebble strips that are also present on the surface. They allow natural elements that ensure lush growth to be retained and then released to the vines.

### TRAINING METHOD

Double guyot.

### VINIFICATION AND AGEING

In the cellar, after 15 days of fermentation in vertical tanks with pumping over, the wine is kept in steel tanks until the end of subsequent malolactic fermentation, then transferred to Allier oak barrels of where it completes ageing for about 24 months. This is followed by another 5 or 6 months of further ageing in stainless steel casks, followed by bottling. The wine is released onto the market 6 months after bottling.

### TASTING NOTES

*color:* intense ruby red with brilliant purplish hues at the rim.

*bouquet:* typical notes of small red fruits - blackberries, raspberries, blueberries dominate the nose. Warm hints of plum and brandied cherries harmonize with light balsamic notes. On the finish, lively spicy mingle and merge with the olfactory reminders of liquorice, vanilla, coffee and chocolate yielded by lengthy ageing in wood.

*flavour:* the palate is full, rounded and bold, with excellent balance between the natural acidity of the Refosco and the prominent softness of the tannins. Rediscover fruit and blasmaic chords on the palate that harmonize with subtle spice to finish.

### FOOD PAIRINGS

Game, succulent roasts and braised meat dishes. Also ideal with extra-matured cheeses.