



COLLEZIONE
CRU

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.

OPIMIO 2018

A precious cru in the heart of Ca' Bolani, a two-thousand-year history that began in the Rome of the consul Opimio, remembered by Petronio Arbitro for the quality of the wines produced under his rule. A representative terroir of DOC Aquileia and of the fine grapes of the Pinot Bianco bunches. These are the ingredients of this great white wine capable of creating intense sensations when young and deep emotions with aging. The unique vineyard is enclosed in a small extension admirably integrated into the environment: the old vines, the rapid pressing, the fermentation at low temperature, the patient aging in large barrels enhance its essential features. In the glass we will find the varietal nuances, the taste of ripe fruit, the accents of old wood, a strong scent and a broad sip.



 APPELLATION Friuli DOC Aquileia	 PRODUCTION AREA Own vineyards in Ca' Vescovo	 HARVEST 2018
 GRAPES 100% Pinot Bianco	 HARVEST PERIOD First ten days of September	 HARVEST METHOD Manual

CLIMATE 2018

For Friuli, vintage 2018 can be considered a vintage to remember, with grape production that was not only of the highest quality but also unusually abundant. After a rather hot January, followed by two months of biting cold temperatures, vegetative reawakening initiated a practically perfect season, climatically. Long sunny days, interspersed with occasional rainfall, fostered budding, which was about 15 days earlier than in 2017, as well as flowering, which began in the first half of May. The warm spring certainly encouraged the natural phenological stages of the vine through to complete ripeness, which took place in ideal conditions especially for Sauvignon, Pinot Bianco and Pinot Grigio. The harvest, which began on August 16th, yielded healthy and very fragrant grapes. Overall, Ca' Bolani's vintage 2018 white wines are outstanding for their elegance, finesse and fine ageing potential.



OPIMIO 2018



PLANTING DENSITY

5.000 ceppi/ha



YIELD PER HECTARE

60 q/ha



ALCOHOL CONTENT

13,5% vol.



SERVING TEMPERATURE

10° - 12° C



AVAILABLE SIZES

750 ml - 1500 ml



AGEING POTENTIAL

10 - 15 years



FIRST YEAR OF PRODUCTION

2014

SOIL TYPE

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

TRAINING METHOD

Guyot.

VINIFICATION AND AGEING

Only the best grapes are selected to produce Opimio. Collected by hand and placed in small 13-15 kg boxes, the Pinot Bianco grapes are promptly transported to the cellar. Keeping the grapes at a low temperature allows the achievement of an exceptional concentration and aromatic complexity. After one day and one night the whole bunches are subject to soft pressing.

The resulting first-pressing must is fermented with the help of selected yeasts at a controlled temperature ranging between 16° C and 18° C. Fermentation and aging take place in 25 hl elliptical oak barrels. After a long ripening of 8 months on the yeasts, Opimio ages in bottle for further 6 months.

TASTING NOTES

color: bright and shiny straw yellow with delicate golden reflections.

bouquet: spicy and mineral notes initially prevail over delicate hints of acacia flower, which re-emerge in the glass with refined vivacity, together with elegant balsamic notes reminiscent of liquorice wood.

flavour: the mouthfeel is full, round and enveloping, sustained by a pleasant and harmonious acidity. The captivating mineral tanginess counter-balances the sweet notes of acacia honey. Excellent follow-through from nose to palate.

FOOD PAIRINGS

It is best expressed with fish starters, first courses with delicate sauces, shellfish and white meats.