







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 2019

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 2019
	GRAPES Sauvignon Blanc		HARVEST PERIOD Early September		HARVEST METHOD Hand-harvested

CLIMATE 2019

A mild and not very wet winter led to slightly earlier than normal budding: the first buds appeared around the middle of March and continued to develop until mid-April, when a drop in temperatures and abundant rainfall slowed down vegetative development, bringing it back to the usual average. May was an abnormal month, with temperatures below the seasonal average and high rainfall, which caused slower vegetative development, resulting in a delay of 15 days compared to an average vintage. June was warm, with sunny days. Flowering enjoyed a quiet period from a climatic point of view, allowing excellent fruit set. Sunny days and average temperatures proceeded in July. Regular rainfall allowed all the berries to develop uniformly in size. Veraison began between 25 and 30 July, confirming a delay of 12-14 days compared to an average vintage. From mid-August onwards, the heat intensified greatly and rainfall was scarce. Fortunately, the particular microclimate of the area, which benefits from the mitigating effect of the nearby Adriatic Sea, the presence of very cool underground aquifers and constant breezes, fostered the steady, regular ripening of the grapes.



PLANTING DENSITY

5.000 ceppi/ha



YIELD PER HECTARE

60 q/ha



ALCOHOLIC CONTENT

13,5% 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

color: bright and shiny straw yellow with emerald highlights.

bouquet: notes of sage and elderberry are subdued via citrus-like notes, reminiscent of pink grapefruit and Sorrento lemon. The surprising bouquet combines elegant complexity and aromatic intensity.

flavour: the perfectly balanced palate is surprising for its pleasant tanginess and harmonious acidic structure, which lends freshness without being aggressive. The correspondence between nose and palate is perfect, enhanced by the intense aromatic resurgence.

FOOD PAIRINGS

Perfect paired with asparagus pasta dishes, shellfish dishes, grilled shrimp scampi, shrimp tempura and lobster.

