



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.

CHARDONNAY SPARKLING



APPELLATION

IGT of the Venice area



PRODUCTION AREA

Aquileia, Friuli



GRAPES

Chardonnay



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

COLOR: brilliant straw yellow with greenish reflections.

BOUQUET: delicate and lively with fruity notes of ripe apple and flowers. Slightly pungent, due to the presence of a fine perlage.

FLAVOUR: pleasant and delightfully harmonious sip with an agreeable liveliness enhancing its fruity character.

FOOD PAIRINGS

Its freshness and fruity flavour suggest it as an elegant appetizer and for the entire meal to be combined with delicious fish dishes, row shellfish and molluscs.