



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.

PROSECCO SPARKLING



APPELLATION
DOC Prosecco



PRODUCTION AREA
Aquileia, Friuli



GRAPES
Glera



SERVING TEMPERATURE
8° - 10° C



ALCOHOL CONTENT
10,5% vol.



AVAILABLE SIZES
750 ml

VINIFICATION AND AGEING

The freshly harvested Glera 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 stainless steel auto-claves applying the Martinotti-Charmat method with the aid of selected yeasts.

TASTING NOTES

COLOR: bright and brilliant straw yellow with emerald reflections.

BOUQUET: fine and delicate with fruity and white flowers notes.

FLAVOUR: round on the palate with an excellent acidity. Pleasant fruity sensations and a sweet almond final note.

FOOD PAIRINGS

Excellent as an aperitif, it is suitable for the whole meal from delicate main courses to fruit desserts.