



CA' BOLANI
ANTICHI PODERI CONTI BOLANI



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

For Friuli, vintage 2019 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 2018, 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 2019 white wines are outstanding for their elegance, finesse and fine ageing potential.



AQUILIS 2019



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.