



CA' BOLANI
ANTICHI PODERI CONTI BOLANI

Lined with 999 cypress trees that celebrate and protect an extraordinary biodiversity, Ca' Bolani is a wine estate where vines and nature thrive in perfect tune with each other. Set between the Alps and the sea - where the Friuli region meets the Adriatic at Aquileia - in a land where wine growing was introduced back in Roman times, it enjoys conditions that are ideal for growing grapes and making wine: the summer breezes off the sea, the protection afforded by the Alps, the considerable changes in temperature and the variety of the soil that leaves behind its day and gravel composition in favour of sand as it drops off towards the sea. The estate is a unique piece of wine country, a garden-like expanse of vineyards yielding wines known for their distinctive traits: fragrance and aromatic fullness.

RIBOLLA GIALLA 2023



APPELLATION
Venezia Giulia IGT



PRODUCTION AREA
Venezia Giulia



GRAPES
Ribolla Gialla



SERVING TEMPERATURE
10°C



ALCOHOL CONTENT
13% vol.



AVAILABLE SIZES
750 ml

VINIFICATION AND AGEING

A soft pressing carried out using a press that exploits Vacuum System technology is followed by a cold cleaning of the must using the flotation technique and subsequent fermentation in thermal steel tanks at a controlled temperature (18°C) with selected yeasts for 8/10 days. Ageing and resting on the fine lees takes place in steel for a period ranging from 3 to 4 months depending on the characteristics of the vintage. During this period the fine lees are stirred through the must on a weekly basis via the practice of battonage.

TASTING NOTES

COLOR: straw yellow

BOUQUET: intense, fruity and floral, with notes of yellow fruits, citrus, and white and yellow flowers

FLAVOUR: harmonious, fresh and tangy-savoury, elegant and well balanced

FOOD PAIRINGS

Excellent as an aperitif, it pairs well with delicate fish dishes, fried seafood and fish-based first courses or spring and summer vegetables.