



CA' BOLANI
ANTI CHI PODERI CONTI BOLANI

Criss-crossed by 999 cypress trees that celebrate and protect its extraordinary biodiversity, Ca' Bolani is an estate in which vines and nature thrive in perfect harmony. Nestled between the Alps and the sea of Friuli in Aquileia, in an area where viticulture was introduced as far back as Roman times, it benefits from ideal conditions for wine production: the summer sea breezes, the protection of the Alps, the marked temperature ranges, the variety of soils that, as they slope down towards the sea, become less clayey and gravelly and increasingly sandy. The estate boasts a unique wine-growing heritage, a veritable park of vines that yields wines whose distinctive traits are their fragrance and aromatic fullness.

TAMANIS ROSSO 2020



GRAPES
Refosco, Merlot,
Cabernet



APPELLATION
Friuli DOC
Aquileia



PRODUCTION AREA
Proprietary vineyards in
the Friuli Aquileia DOC



**ALCOHOL
CONTENT**
13 % vol.



**SERVING
TEMPERATURE**
16-18 °C



AVAILABLE FORMATS
75 cl

WINEMAKING AND AGEING

The grapes are harvested and then vinified separately, using a traditional process involving gentle maceration on the skins. This is followed by an ageing period which, in addition to steel, includes some ageing in wood (large barrels or barriques) of varying proportions and durations for each type of wine. Only at the end of this period, which lasts a total of about three years, do we proceed with the final tastings and the preparation of the final blend that will age again in steel for 4-5 months and then in the bottle for 2-3 months.

TASTING NOTES

Colour: intense red with violet reflections, typical of Refosco

Nose: fruity, fresh, with well-interwoven hints of wood that lend elegance and complexity

Palate: fresh, fruity, reflecting the appellation, thanks to the typicality of Refosco (which contributes up to 50% of Tamanis), which is supported by Merlot and Cabernet (softness, elegance, complexity) and long ageing to yield a rich, complex wine with personality and excellent persistence.

FOOD PAIRINGS

A wine to accompany an entire meal, first courses with flavoursome sauces, grilled meats and slow-cooked meats, and hard cheeses, including well matured types.



CA' BOLANI

VIA CÀ BOLANI, 2 - 33052 CERVIGNANO DEL FRIULI (UDINE) - TEL. 0431 32670 - FAX 0431 34901 - INFO@CABOLANI.IT - WWW.CABOLANI.IT