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 clay 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.

GRAPPA DI REFOSCO
DAL PEDUNCOLO ROSSO

PRODUCTION AREA
Friuli Venezia Giulia
in the Aquileia DOC zone

GRAPE POMACE
Refosco dal Peduncolo Rosso

SERVING TEMPERATURE
16° C. (61° F.)

ALCOHOL CONTENT
40% vol.

AVAILABLE SIZES
700 ml

DISTILLATION
Double: first using the continuous method, then in a discontinuous still.

MATURATION
In stainless steel tanks.

TASTING NOTES

COLOR: transparent; bright and crystal-clear.

BOUQUET: of mountain herbs, spices, hazel-nuts and exotic fruit.

FLAVOUR: characterful and appealing; silky and persistent on the palate.

WHEN TO SERVE
At the end of a meal as a digestif, or outside of mealtimes as a tonic.

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