



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.

## Friulano



**APELLATION**  
Friuli DOC Aquileia



**PRODUCTION AREA**  
Aquileia, Friuli



**GRAPES**  
Friulano



**SERVING TEMPERATURE**  
10° - 12° C



**ALCOHOL CONTENT**  
13% vol.



**AVAILABLE SIZES**  
750 ml

### VINIFICATION AND AGEING

Grapes are taken to the winery as soon as they are picked for gentle crushing. The juice undergoes fermentation at a controlled temperature of approx. 18° C in order to retain all of the wine's fruitiness and superior organoleptic qualities. This is followed by a period of aging on the lees to give the wine structure.

### TASTING NOTES

**COLOUR:** straw yellow with bright golden flecks.

**BOUQUET:** a subtle fruitiness comes through on the nose. The notes of Golden Delicious apple, citrus fruit and fresh almond blend perfectly with the mineral scents of flint.

**FLAVOUR:** the palate matches the nose impeccably: ample, with good acidity that gives freshness and fragrance. The finish is intense and persistent and reminiscent of almond.

### FOOD PAIRINGS

Excellent aperitif, this is a traditional fresh wine that goes well with the whole meal. It pairs superbly with vegetable flans, fine cold meats and fish dishes.