



TOP WINE AWARD:

WINE ENTHUSIAST
90 POINTS - 2013
92 POINTS - 2013

JAMES SUCKLING
90 POINTS - 2015

CA' BOLANI SAUVIGNON

Friuli Aquileia DOC

VINIFICATION AND MATURATION

Grapes are pressed immediately after they are machine harvested. The must is then stored for 24 hours at temperatures between 41° and 45°F. This process allows the wine to capture the aromatic substances contained within the skins. After fermentation, the wine is aged in 30,000-liter stainless steel tanks for six to seven months. The wine then rests on its lees and is aged for an additional three to six months in the bottle.

COLOR

Bright, pale straw yellow with green hues.

BOUQUET

Excellent balance of fruity and floral aromas, such as pink grapefruit, passion fruit, white peach, hawthorn, green pepper, tomato leaf and sage.

PALATE

Ample, with good acidity that gives freshness. The finish is intense and persistent.

FOOD COMBINATIONS

Egg and vegetable appetizers, shellfish starters, and white or green asparagus dishes.

PRODUCTS BY CA' BOLANI

Aquilis Sauvignon DOC

Pinot Bianco DOC

Prosecco DOC

Sauvignon DOC

Pinot Grigio DOC

Refosco dal Penducolo Rosso



APPELLATION

Friuli Aquileia DOC



ALCOHOL LEVEL

13,5%



AREA

Aquileia, Friuli



SERVING TEMP.

48°F - 50°F



GRAPES

Two different clones of Sauvignon Blanc: the Italian R3 and the French Entav 108



BOTTLE SIZE

750 ml



PRODUCED AND ESTATE-BOTTLED BY:
VIA CA' BOLANI, 2 - LOCALITÀ CA' BOLANI, LUNGO S.S. 14 33052
CERVIGNANO DEL FRIULI - UDINE - ITALY

ZONIN1821

ZONIN USA, INC.
3363 NE 163RD STREET, SUITE 606
NORTH MIAMI BEACH, FL 33160

WWW.ZONINUSA.COM