



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.

PROSECCO ROSÉ SPUMANTE BRUT



APPELLATION
DOC



PRODUCTION AREA
Aquileia, Friuli



GRAPES
85% Glera, 15% Pinot Nero



SERVING TEMPERATURE
5° - 7° C



ALCOHOL GRADATION
11% vol.



AVAILABLE SIZES
750 ml

VINIFICATION AND AGEING

The blend of Glera and Pinot Nero (obtained via red wine vinification), from the same harvest, is naturally fermented in autoclave (Charmat method) for a period of not less than 60 days

TASTING NOTES

COLOUR: a rosé with a very fine perlage, enhancing its brightness

BOUQUET: intense, fruity, with notes reminiscent of rennet apple, followed by subtle hints of red fruits

FLAVOR: it is soft on the palate, with floral and fruity notes

FOOD PAIRINGS

A perfect aperitif, with a well-balanced flavour. It is ideal with light first courses, seafood, fried foods and raw fish.

