



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.

MERLOT 2022



APPELLATION

Friuli DOC Aquileia



PRODUCTION AREA

Aquileia, Friuli



GRAPES

Merlot



SERVING TEMPERATURE

18° - 20° C
during summer 14° - 16° C



ALCOHOL CONTENT

13% vol.



AVAILABLE SIZES

750 ml

VINIFICATION AND AGEING

Following crushing and destalking, the juice is fermented traditionally in contact with the skins in steel tanks. Once the malolactic fermentation process has come to an end, the wine is placed in oak barrels to age.

TASTING NOTES

COLORE: bright, vivid ruby red.

PROFUMO: intensely fruity with scents of ripe currants, strawberries and small red fruit.

SAPORE: soft, round, with good persistence and elegant tannins and scents of spices.

FOOD PAIRINGS

A good accompaniment to cold meats, roasts, grilled meat and medium-aged cheeses.