



**CA' BOLANI**  
ANTI CHI PODERI CONTI BOLANI

Criss-crossed by 999 cypress trees that celebrate and protect its extraordinary biodiversity, Ca' Bolani is an estate in which vines and nature thrive in perfect harmony. Nestled between the Alps and the sea of Friuli in Aquileia, in an area where viticulture was introduced as far back as Roman times, it benefits from ideal conditions for wine production: the summer sea breezes, the protection of the Alps, the marked temperature ranges, and the variety of soils that, as they slope down towards the sea, become less clayey and gravelly and increasingly sandy. The estate boasts a unique wine-growing heritage, a veritable park of vines that yields wines whose distinctive traits are their fragrance and aromatic fullness.

## TAMANIS BIANCO 2022



**GRAPES**  
Friulano, Pinot Bianco, Malvasia, Sauvignon



**APPELLATION**  
Friuli DOC  
Aquileia



**PRODUCTION AREA**  
Proprietary vineyards in the Friuli Aquileia DOC



**ALCOHOL CONTENT**  
13 % vol.



**SERVING TEMPERATURE**  
10 - 12 °C



**AVAILABLE FORMATS**  
75 cl

### WINEMAKING AND AGEING

Harvesting of the grapes used to make Tamanis takes place at different times, when each of them reaches perfect ripeness. The subsequent stages are also handled separately; after vinification, most of the wines are aged in steel, while a portion of Friulano and Pinot Bianco spend a few months in 2600-L oak barrels. After 15 months, blending takes place before a further 3 months' rest in the bottle.

The presence of Friulano - over 50 % in the blend – gives this wine a strong territorial character complemented by aromatic breadth and complexity.

### TASTING NOTES

**Colour:** brilliant golden, intense

**Nose:** fresh fruitiness followed by remarkable aromatic complexity

**Palate:** soft and fresh, fruity, with a broad, aromatic finish and great persistence

### FOOD PAIRINGS

Excellent both as a pre-dinner drink and with first courses such as fish and vegetable risottos. Its bold personality, stemming from the varieties used and the ageing process, also invites pairings with stronger flavours, from white meats with sauces to medium-matured cheeses.

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