

Pinot Bianco



APPELLATION
Friuli Aquileia DOC



AREA
Aquileia, Friuli



GRAPES
Pinot Bianco



ALCOHOL LEVEL
13%



SERVING TEMP.
48°F - 50°F



BOTTLE SIZE
750 ml



LABELS BY CA' BOLANI

Aquilis Sauvignon DOC
Cabernet Franc DOC
Chardonnay DOC
Merlot DOC

Pinot Bianco DOC

Pinot Grigio DOC
Sauvignon Superiore DOC
Prosecco DOC



VINIFICATION AND MATURATION

The grapes are taken to the winery as soon as they are picked for gentle crushing. The juice undergoes fermentation at a controlled temperature and is then left on its own natural yeast lees for as long as it takes to reach that perfect level of harmony.

COLOR

Luminous, bright straw yellow.

BOUQUET

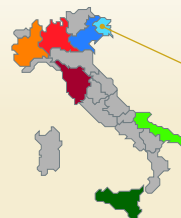
Elegant floral notes of hawthorn and acacia in tune with a fruitiness that is reminiscent of white peach and tropical fruit.

PALATE

Fine palate with fresh sapidity backed by persistent acidity. Elegant finish that echoes the varietal notes.

FOOD COMBINATIONS

It is excellent as an aperitif and can make a fine, elegant accompaniment to the whole meal. However, this wine really comes into its own when paired with lean appetizers, pasta dishes with delicate sauces, fish and white meat.



PRODUCER

Produced and estate-bottled by:

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ZONIN1821



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