

Pinot Grigio



APPELLATION
Friuli Aquileia DOC



AREA
Cervignano, Friuli



GRAPES
100% Pinot Grigio



ALCOHOL LEVEL
12.5%



SERVING TEMP.
50°F - 54°F



BOTTLE SIZE
750 ml
375 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

TOP WINE AWARDS

Int'l Wine & Spirits Competition
Bronze Medal - Vintage 2015

Ultimate Wine Challenge
90 Points. Excellent.
Highly recommended - Vintage 2014

Long Beach Grand Cru
Gold Medal - Vintage 2013

LA Int'l Wine Competition
Silver Medal - Vintage 2014

VINIFICATION AND MATURATION

The grapes are machine harvested, and in order to minimize extraction of color and tannins, they are gently pressed. After fermentation, the Pinot Grigio matures in 30,000-liter stainless steel tanks for six to seven months. Additional aging then takes place in the bottle for three to six months.

COLOR

Bright straw yellow with a slight coppery tinge.

BOUQUET

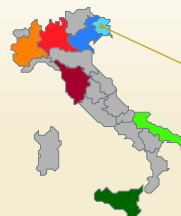
Excellent balance of peach, pear, and minerals with notes of blanched almonds, acacia, and gardenia flowers.

PALATE

Full and well-balanced; reveals mouthwatering yellow peach and savory minerals, leading to a long and refreshing finish.

FOOD COMBINATIONS

Pairs well with light fish and seafood dishes, Caesar salad, and an array of artisanal cheeses.



PRODUCER

Produced and estate-bottled by:

Ca' Bolani
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