

Sauvignon Superiore



APPELLATION
Friuli Aquileia DOC



AREA
Cervignano, Friuli



GRAPES
100% Sauvignon



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

Wine Enthusiast
90 Points - Vintage 2013

VINIFICATION AND MATURATION

Grapes are pressed immediately after they are machine harvested. The must is then stored for 24 hours at temperatures between 41° and 45°F. This process allows the wine to capture the aromatic substances contained within the skins. After fermentation, the wine is aged in 30,000-liter stainless steel tanks for six to seven months. The wine then rests on its lees and is aged for an additional three to six months in the bottle.

COLOR

Bright, pale straw yellow with green hues.

BOUQUET

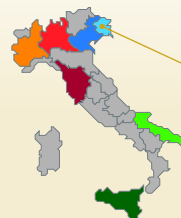
Excellent balance of fruity and floral aromas, such as pink grapefruit, passion fruit, white peach, hawthorn, green pepper, tomato leaf and sage.

PALATE

Ample, with good acidity that gives freshness. The finish is intense and persistent.

FOOD COMBINATIONS

Ideal as an aperitif, paired with egg and vegetable appetizers, shellfish starters, and white or green asparagus dishes.



PRODUCER

Produced and estate-bottled by:
Ca' Bolani
Via Ca' Bolani, 2
33052 Cervignano del Friuli - Udine - Italy
www.cabolani.it

f/CaBolani

ZONIN1821



IMPORTED BY ZONIN USA, INC - 3363 163rd Street, Suite 606, North Miami Beach, FL 33160
PHONE 305 456 7196 FAX 786 364 0289 WWW.ZONINUSA.COM