

CA' BOLANI PINOT BIANCO

Friuli Aquileia 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

Lean appetizers, pasta dishes with delicate sauces, fish and white meat.

PRODUCTS BY CA' BOLANI

Aquilis Sauvignon DOC Pinot Bianco DOC Prosecco DOC Sauvignon DOC Pinot Grigio DOC Refosco dal Penducolo Rosso



APPELLATION









ALCOHOL LEVEL 13,5%



SERVING TEMP. 48°F - 50°F

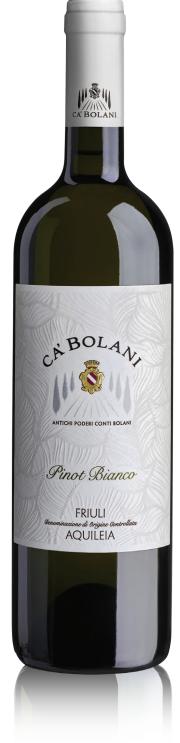


BOTTLE SIZE 750 ml





PRODUCED AND ESTATE-BOTTLED BY: VIA CA' BOLANI, 2 - LOCALITÀ CA' BOLANI, LUNGO S.S. 14 33052 CERVIGNANO DEL FRIULI - UDINE - ITALY



ZONIN1821

ZONIN USA, INC. 3363 NE 163RD STREET, SUITE 606 NORTH MIAMI BEACH, FL 33160