



JAMES SUCKLING  
90 POINTS - 2015

TOP WINE AWARD:  
ULTIMATE BEVERAGE CHALLENGE  
95 POINTS - 2016

## CA' BOLANI REFOSCO

Friuli Aquileia DOC

### VINIFICATION AND MATURATION

Only certain grape bunches are selected for crushing. Afterwards, the must is macerated for eight to twelve days in vertical vinification tanks, which encourages a considerable extraction of color and polyphenolic substances. This process adds depth and complexity to the wine. Upon completion of the malolactic fermentation, the wine matures for six months in Slavonian oak barrels.

### COLOR

Bright and luminous ruby-red color.

### BOUQUET

Intensely fruity with floral and herbal notes, and wild blackberries scents.

### PALATE

Dense and fruity, providing a lovely contrast to the freshness, with soft tannins and a long persistent finish.

### FOOD COMBINATIONS

Roasted chicken, pasta dishes, and sheep-milk cheeses.

### PRODUCTS BY CA' BOLANI

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



**APPELLATION**  
Friuli Aquileia DOC



**ALCOHOL LEVEL**  
13,5%



**AREA**  
Aquileia, Friuli



**SERVING TEMP.**  
61°F



**GRAPES**  
100% Refosco dal Penducolo Rosso



**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

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