



# Tenuta Ca' Bolani

## Alturio Refosco



*/All toor e ob/ - The name Alturio comes from the 1800-century Italian word "altura", which means upland.*

### Vintage

2009

### Appellation:

Friuli Aquileia DOC

### Area:

Cervignano del Friuli

### Varietal:

100% Refosco

### • W I N E •

#### Tasting descriptors:

Alturio is a dark ruby-red with luminous reflections. The nose is fine and intensely fruity with scents of wild blackberries and notes of flowers and herbs. The palate is dry, harmonious and full-bodied, with a strong character and a long, pleasant aftertaste.

#### Wine analysis:

Total acid: 4.9 g/L

Final pH: 3.4

Residual sugar: 5.7 g/L

Alcohol: 13.5% by volume

### • V I N T A G E •

A temperate winter and a warm and a sunny April facilitated an early budding of the vineyard. The different phenological phases followed one another in optimal conditions, from the blossoming, keeping an advance of three/four weeks already from the beginning of the harvest. In early July, the hailstorms damaged the vineyards. The harvest began in the second half of August, and it was one of the most advanced ones in the last half century in Friuli Venezia-Giulia. The grapes were picked, between the end of September through the first ten days of October.

### • V I N E Y A R D S •

D.O.C Friuli Aquileia presents level lands with, in the north, an averagely clayish structure and, towards Grado Lagoon, a more pebbly and sandy area. The above-ground aquifer grants a continuous flow of water, salt and mineral substances to the vineyards of the whole area. Our Alluvial soil is a key factor to this extraordinary wine. It is loose, unconsolidated (not cemented together into a solid rock) soil or sediments, which has been eroded, reshaped by water in some form, and re-deposited in a non-marine setting. Alluvial soil or (Alluvium) is typically made up of a variety of materials, including fine particles of silt and clay and larger particles of sand and gravel. This is found throughout all our Tenuta Ca' Bolani property.

### • W I N E M A K E R ' S N O T E S •

Only picked in best years 03-05-07-09—if not it goes into regular Refosco) The grapes are harvested by hand and then gently crushed and de-stemmed. The must then undergoes fermentation and maceration on the skins for 15 days. After malolactic fermentation, the wine rests on its lees for 6 months and then ages for about 16-30 months in French Oak (225 liter), and I must determine how long the wine needs to be aged. I also need to decide whether I want to use new or used barrels. Every vintage is different. This is followed by an additional 6 months of aging in the bottle. This wine is from a single vineyard, it is 1-3 meters higher than rest of area. The Alturio vineyard is located by the Venetian Villa "Antonini"; it is rich in clay to maximize quality. We have 12 HE (29 Acres) of lot jo09 in MdP for this wine. Also note that we use the main refosco grape (Refosco dal peduncolo rosso) clone for our wine.

*"The most exciting part of my job as winemaker is unpredictability, because each harvest is different from one another; each vintage always brings something new to discover".*

Winemaker - Marco Rabino

