



Tenuta Ca' Bolani

Aquilis



/Awk we leese/ - The name Aquilis refers to the city, Aquileia in Friuli Venezia Giulia, famous for its roman mosaics.

• W I N E •

Tasting descriptors:

Aquilis is pale straw yellow with vibrant green highlights. The nose shows prominent floral and herbal notes, mixed with scents of fresh elderberry, papaya, and passion fruit, mingled with mint notes. The palate is Fresh and full, well balanced with a silky texture, and reveals mouthwatering lemon meringue and crushed chalk minerals that lead to a long and refreshing finish.

Wine analysis:

Total acid: 7.6 g/L
Final pH: 3.0
Residual sugar: 2.5 g/L
Alcohol: 13.5% by volume

Vintage

2013

Appellation:

Friuli Aquileia DOC

Area:

Cervignano del Friuli

Varietal:

100% Sauvignon

• V I N T A G E •

A cool and damp spring, with frequent rains and below average temperatures favored the 2013 vintage. These abnormal conditions, during the bud break, created an irregular growth of both cluster and foliage. The temperatures began rising in the second half of June and developed into a dry scorching hot summer. Many parts of Friuli Venezia-Giulia suffered from the oppressive heat and yields were much lower than expected. (The plants were strongly stressed). Fortunately, in the Aquileia zone, the presence of aquifers and underground streams provided ample water to supply the vineyards; especially the older ones. With deep enough roots, our vines benefit from hot and sunny summers. Together with the right water supply, permitting a satisfying vintage in terms of both, quantity and quality. Compared with the rest of the region, this vintage has been very positive for the D.O.C. Aquileia wines.

• V I N E Y A R D S •

D.O.C Friuli Aquileia presents level lands with, in the north, an average clay structure and towards Grado Lagoon, a more pebbly and sandy area. The superficial aquifer grants a continuous flow of water, salt and mineral substances to the vineyards of the whole area. All grapes for Aquilis come from our Molin di Ponte vineyard. We have a 9 HE (22 Acres) lot of 108 French Clone (#jo06) but we only use a 2 HE (5 acres) for Aquilis. Within this lot (#jo06) we have different training systems and many different soils to produce what is called our premier Cru of Sauvignon. Also in lot #jo06 we have a 2 block/row/vines of R3 Italian clone that is used for this wine. In a separate 3 ½ HE Vineyard (#mu05) we have 1 ½ HE (3.7 Acres) for Aquilis, and lastly in Vineyard #jo16 a 4.6 HE, we use 2.5 HE for this wine.

• W I N E M A K E R ' S N O T E S •

What makes this wine very special is how we make 5-6 distinctly separate styles of wine, all of which are from hand picked grapes. We then blend each clone separately, 80% in steel and 20% in oak to produce the highest quality wine in Friuli. If there are certain vats that come out and the team does not like them for Aquilis then we blend that vat into the regular Sauvignon Blanc. That is why we produce each vineyard/lot and clone separately. We use 3 different vineyards but only the top producing part of each of the 3 vineyards to produce this world class white 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

