



Tenuta Ca' Bolani

Prosecco



/Prob sehk kob/ - Prosecco takes its name from a little hill-side town near Trieste, in Friuli Venezia Giulia.

• W I N E •

Tasting descriptors:

Our Prosecco is pale straw-yellow color with a lively, persistent perlage and a rich mousse. The bouquet is refined and elegant with beautiful mineral notes, elegant white flowers and stone fruits, enhanced by pleasing fruity notes. The palate is dry and pleasantly fruity with a fresh, aromatic note on the finish.

Wine analysis:

Total acid: 5.5 g/L

Final pH: 3.1

Residual sugar: 12.2 g/L

Alcohol: 11% by volume

Vintage

NV

Appellation:

Brut DOC

Area:

Cervignano del Friuli

Varietal:

100% Glera

• V I N T A G E •

A cool and damp spring, with frequent rains and below average temperatures favored the 2012 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 amount of water, this was a successful vintage both in terms of 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. Our Alluvial soil is a key factor to this wonderful 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 our entire Tenuta Ca' Bolani property.

• W I N E M A K E R ' S N O T E S •

The wine (just filtered, not fermented) is stored at 32 ° from harvest time until fermentation. This process is very important as it maximizes freshness of the product and preserves the natural delicate, fresh, floral and fruity aromas of the Glera grapes. The wine is fermented in 60,000 liter stainless steel tanks using the Martinotti Charmat method. The Prosecco production process is quite different compared to other wines: grape juice (just filtered, not fermented) is stored at 0° C from harvest time until juice processing/fermentation and bottling. This process (although quite expensive) is very important for us as it achieves freshness of the product all year around and for preservation of the natural delicate, fresh, floral and fruity aromas of the Glera grapes.

"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



WWW.ZONINUSA.COM

