

Pinot Grigio Superiore

DOC



 **APPELLATION**
Friuli Aquileia DOC
Superiore

 **AREA**
Cervignano, Friuli

 **GRAPES**
100% Pinot Grigio

 **ALCOHOL LEVEL**
12.5%

 **SERVING TEMP.**
50°F - 54°F

 **BOTTLE SIZE**
750 ml
375 ml



LABELS BY TENUTA CA' BOLANI

Aquilis Sauvignon DOC

Sauvignon DOC Superiore

Alturio Refosco DOC

Refosco DOC Superiore

Prosecco DOC

Pinot Grigio DOC Superiore



TOP WINE AWARDS

Int'l Wine & Spirits Competition
Bronze Medal - Vintage 2015

Ultimate Wine Challenge
90 Points. Excellent.
Highly recommended - Vintage 2014

Long Beach Grand Cru
Gold Medal - Vintage 2013

LA Int'l Wine Competition
Silver Medal - Vintage 2014

VINIFICATION AND MATURATION

The grapes are machine harvested, and in order to minimize extraction of color and tannins, they are gently pressed. After fermentation, the Pinot Grigio matures in 30,000-liter stainless steel tanks for six to seven months, followed by an additional three to six months of aging in the bottle.

COLOR

Bright, pale straw yellow with green hues.

BOUQUET

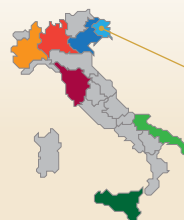
Excellent balance of peach, pear, and minerals with notes of blanched almonds, acacia, and gardenia flowers.

PALATE

Appealingly full and well balanced; reveals mouthwatering yellow peach and savory minerals, leading to a long and refreshing finish.

FOOD COMBINATIONS

Pairs well with light fish and seafood dishes, Caesar salad, and an array of artisanal cheeses.



PRODUCER

Produced and estate-bottled by:

Tenuta Ca' Bolani

Via Ca' Bolani, 2

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