

Sauvignon Superiore

DOC



 **APPELLATION**
Friuli Aquileia DOC
Superiore

 **AREA**
Cervignano, Friuli

 **GRAPES**
100% Sauvignon

 **ALCOHOL LEVEL**
12.5%

 **SERVING TEMP.**
50°F - 54°F

 **BOTTLE SIZE**
750 ml
375 ml



LABELS BY TENUTA CA' BOLANI

Aquilis Sauvignon DOC

Alturio Refosco DOC

Prosecco DOC

Pinot Grigio DOC Superiore

**Sauvignon DOC
Superiore**

Refosco DOC Superiore



TOP WINE AWARDS

Wine Enthusiast
90 Points - Vintage 2013

VINIFICATION AND MATURATION

Grapes are pressed immediately after they are machine harvested. The must is then stored for 24 hours at temperatures between 41° and 45°F; this process allows the wine to capture the aromatic substances contained within the skins. After fermentation, the wine is aged in 30,000-liter stainless steel tanks for six to seven months. The wine then rests on its lees and is aged for an additional three to six months 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

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