



## CA' BOLANI PINOT BIANCO

Friuli Aquileia DOC

### VINIFICATION AND MATURATION

The grapes are taken to the winery as soon as they are picked for gentle crushing. The juice undergoes fermentation at a controlled temperature and is then left on its own natural yeast lees for as long as it takes to reach that perfect level of harmony.

### COLOR

Luminous, bright straw yellow.

### BOUQUET

Elegant floral notes of hawthorn and acacia in tune with a fruitiness that is reminiscent of white peach and tropical fruit.

### PALATE

Fine palate with fresh sapidity backed by persistent acidity. Elegant finish that echoes the varietal notes.

### FOOD COMBINATIONS

Lean appetizers, pasta dishes with delicate sauces, fish and white meat.

### PRODUCTS BY CA' BOLANI

Aquilis Sauvignon DOC

**Pinot Bianco DOC**

Prosecco DOC

Sauvignon DOC

Pinot Grigio DOC

Refosco dal Penducolo Rosso



#### APPELLATION

Friuli Aquileia DOC



#### ALCOHOL LEVEL

13,5%



#### AREA

Aquileia, Friuli



#### SERVING TEMP.

48°F - 50°F



#### GRAPES

100% Pinot Bianco



#### BOTTLE SIZE

750 ml



PRODUCED AND ESTATE-BOTTLED BY:  
VIA CA' BOLANI, 2 - LOCALITÀ CA' BOLANI, LUNGO S.S. 14 33052  
CERVIGNANO DEL FRIULI - UDINE - ITALY



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