



# BOLLA

## AMARONE DELLA VALPOLICELLA CLASSICO DOC

*Production Area:* The upper hillside zone of Valpolicella Classico, Italy.

*Grape Varieties:* 70% Corvina and Corvinone, 30% Rondinella and other local varieties.

*Description:* Deep garnet, velvety-red in color, Bolla Amarone offers aromas of wild-cherry jam, spice and hints of cedar. It delivers rich, dry, black-cherry flavors and a finish that is long, round, and persistent with cacao and spice.

Select grapes, with high sugar levels, are picked and then arranged on flat drawers that easily fit into racks (or wooden cases), allowing a good circulation of air. They are kept in a dry, cool, well-ventilated room and are cleaned and turned about every 20 days, being constantly inspected during the four-month natural drying period. This drying period, or appassimento, causes a 40% loss of juice, resulting in grapes low in juice but extremely high in sugar and varietal character. The dried grapes are pressed at the middle/end of February, and go through a cold maceration with skins and stems intact for about 20 days. The juice is then fermented for 25 more days and then transferred to barriques and large Slavonian oak casks for 24 to 36 months.

Bolla Amarone pairs perfectly with red meats, roast and grilled dishes, game, braised meats, and all well aged cheeses.

UPC Bolla Amarone 750ml 0 80516 65124 8