



BOLLA

BARDOLINO DOC

Production Area: Hilly area located southeast of Lake Garda in the Bardolino zone, Italy.

Grape Varieties: 60% Corvina, 30% Rondinella, 10% other local varieties.

Description: Bright ruby red with hints of black cherry on the nose. Bolla Bardolino is soft and fruit-forward, with black-fruit flavors followed by a bright and fresh finish. It is intended to be enjoyed young.

Hand-harvested grapes undergo temperature-controlled maceration to preserve as much fruit freshness and typical varietal character as possible. After fermentation, the wine undergoes a partial malolactic fermentation for smoothness and is then stored in temperature-controlled stainless steel to preserve its fruit aroma and crispness.

Bolla Bardolino pairs perfectly with fleshy fish, beef, lamb, red-sauced pastas and pizza.

UPC	Bolla Bardolino	750ml	0 80516 65004 3
UPC	Bolla Bardolino	1.5L	0 80516 65002 9