



BOLLA

CHIANTI DOCG

Production Area: Hillside vineyards in Chianti DOCG zone, Tuscany, Italy.

Grape Varieties: 90% Sangiovese, 10% Canaiolo and other indigenous varieties.

Description: Ruby to deep garnet red in color, with characteristic intense aromas of violets and red cherry, Bolla Chianti is medium bodied with lively fruit flavors.

Grapes are crushed and fermented at controlled temperatures to extract optimal color, soft tannins, and typical aromas. The wine is totally fermented in temperature-controlled stainless steel for about 10 to 12 days to obtain character and natural soft tannins. Malolactic fermentation follows to reduce acidity and increase roundness.

Bolla Chianti is a perfect match for rich pastas, steaks, roasted meats, and aged cheeses.

UPC	Bolla Chianti	750ml	0 80516 65024 1
UPC	Bolla Chianti	1.5L	0 80516 65022 7
UPC	Bolla Chianti	187ml 4-pk	0 80516 65029 6