



BOLLA

LE POIANE (LAY POY-AHNAY) VALPOLICELLA RIPASSO CLASSICO SUPERIORE DOC

Production Area: Valpolicella Classico zone, near the village of Jago, Italy.

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

Description: Deep ruby red in color with notes of black pepper and spice, Le Poiane, a classic Veronese ripasso, is velvety, complex and exceptionally well balanced with black-cherry flavors.

Ripe hand-harvested grapes are crushed and fermented preserving typical fresh and young character. The fresh Valpolicella must is 100% fermented in stainless steel tanks at controlled temperatures for 15 days to extract fresh fruit and soft tannins. After malolactic fermentation, the wine goes through the “ripasso” process, which entails fermenting the wine on Amarone must for approximately 20 days to increase color, aroma, body, and fruit flavor. The wine is then aged for more than 2 years in both casks and barrels to add structure and refinement.

The name, Le Poiane, refers to the night hawks that nest in the hilltop Vineyards of the Veneto.

Bolla Le Poiane pairs perfectly with steaks, chops, stews and rich pastas.

UPC Bolla Le Poiane 750ml 0 80516 65134 7

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