



BOLLA

SANGIOVESE DI ROMAGNA DOC

Production Area: Romagna DOC zone, North Central Italy.

Grape Variety: 100% Sangiovese.

Description: Deep red in color, Bolla Sangiovese di Romagna offers aromas of violets, spices, cherries, raspberries, and plums. Medium bodied and well balanced with supple tannins, it delivers black-fruit flavors and a clean finish.

Hand-harvested grapes undergo a controlled winemaking process to preserve typical varietal characteristics. The wine is fermented in temperature-controlled stainless steel for about 2 weeks to obtain optimal extraction of fruit and soft tannins. The wine undergoes complete malolactic fermentation followed by a short period of lees aging in stainless steel to add complexity but without overwhelming the wine's varietal freshness.

Bolla Sangiovese di Romagna pairs perfectly with spicy pastas, red meats, and poultry as well as aged cheeses.

UPC	Bolla Sangiovese	750ml	0 80516 65084 5
UPC	Bolla Sangiovese	1.5L	0 80516 65082 1