



# BOLLA

## SOAVE DOC

*Production Area:* Hills of the Soave DOC zone, Italy.

*Grape Varieties:* 95% Garganega, 5% Trebbiano di Soave.

*Description:* Pale yellow in color with greenish hues, Bolla Soave has aromas of melon, ripe apple, and pear. The small amount of Trebbiano di Soave grapes adds body and complexity. The finish is crisp and balanced.

Hand-harvested grapes are crushed and gently pressed. Fermentation takes place at controlled temperatures in stainless steel tanks for three weeks and the wine remains on the lees as long as possible, before bottling. The wine is bottled young to retain its freshness.

Bolla Soave is ideal for appetizers, grilled seafood, chicken, fish-based pastas, entrée salads. Also makes a perfect aperitif.

UPC	Bolla Soave	750ml	0 80516 65094 4
UPC	Bolla Soave	1.5L	0 80516 65092 0
UPC	Bolla Soave	187ml 4-pk	0 80516 65099 9