



Brilliant straw yellow color, with delicate, lingering perlage. Distinct fruity and floral aromas of white flowers, apple, and pear. Lively, round, well-balanced, and structured, with notes of fruit and minerality, and a fresh, vivacious, lingering finish.



BOLLA PINOT GRIGIO DELLE VENEZIE DOC SPUMANTE EXTRA DRY

Since 1883 Cantine Bolla has flown the flag for fine Italian wine worldwide thanks to its wide range of Verona, Veneto and Friuli Venice Giulia labels.

SOIL

Medium-mixture or alluvial soils.

PRODUCTION TECHNIQUE

The grapes are crushed and pressed very softly to extract the free-run juice. Alcoholic fermentation takes place in stainless steel tanks at controlled temperature (16°C-18°C). The wine thus obtained undergoes a second fermentation at 15°C-16°C, with selected yeasts (Charmat Method).

BOUQUET

Distinct fruity and floral aromas of white flowers, apple, and pear.

TASTE

Lively, round, well-balanced, and structured with notes of fruit and minerality, and a fresh, vivacious, lingering finish.

FOOD PAIRING

Excellent as an aperitivo, or served with salads and fish, and a versatile companion to pasta, risotto and poultry dishes. Serve chilled.

ORIGIN

Selected vineyards in the hills of the Val d'Adige, located in Veneto and Trentino Alto Adige.

VARIETIES

100% Pinot Grigio

ANALYSIS

| | |
|----------------|----------|
| Alcohol | 12% Vol |
| Total Acidity | 5.80 g/l |
| Residual Sugar | 13 g/l |

SIZE(S)

750ml 0 80516 67244 1

PACK(S)

750ml 6pk, 12pk, 15pk