



BOLLA

TUFAIE (TOO-FAI-AY) SOAVE CLASSICO DOC

Production Area: Hills of Soave in the heart of the Classico zone, Italy.

Grape Varieties: 90% Garganega, 10% Trebbiano di Soave.

Description: Brilliant yellow in color, with hints of white flowers and luscious fruit on the nose. Tufaie is full, smooth, and well-rounded with hints of spice and a long, lingering finish.

Tufaie is the Latin name for the tufa-limestone quarries that once surrounded ancient Verona and that provided the beautiful golden-yellow stone, which was used to build many of the city's most admired churches as well as the famed Teatro Romano.

Soft pressing of the grapes is followed by a controlled temperature fermentation for twenty days. The wine remains on the lees as long as possible before bottling. Partial malolactic fermentation takes place to maintain the aromatic freshness.

Bolla Tufaie is excellent with seafood, poultry, veal and pastas.

UPC Bolla Tufaie 750ml 0 80516 65114 9

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