



# BOLLA

## VERONA ROSSO IGT

*Production Area:* Verona province in the Veneto region.

*Grape Varieties:* Corvina, Rondinella, Merlot and Cabernet.

*Description:* Deep ruby red in color. On the palate, it is well balanced and smooth, with red fruits such as cherry and raspberry, along with blueberry and cinnamon.

A great star of Italian oenological history, Bolla is re-introducing its famed 1960s bottle and label for a new IGT red wine with a contemporary taste, produced by blending the traditions of the past with the innovations of today.

Grapes are grown on the Veronese pergola system in vineyards within the province of Verona. Vinification starts with a cold maceration of 2 days, which enables the extraction of the fruity varietal aromas of the grapes, as well as the deep, vivacious color. Following the cold maceration, the grapes are vinified on the skins for about 15 days, followed by 12 months of maturation; 50% in barrels and 50% stainless steel.

Serve at cellar temperatures. Bolla Verona Rosso IGT is perfect with charcuterie, tasty starts, red meats, poultry and even spicy seafood dishes.