



## BOLLA

Sangiovese di Romagna  
DOC

### *Area of Production:*

Romagna DOC zone, Emilia-Romagna,  
north central Italy.

### *Soil:*

Calcareous with well-drained clay.

### *Grape Variety:*

100% Sangiovese.

### *Production Technique:*

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. Malolactic fermentation is followed by a short period of lees aging in stainless steel to add complexity but without overwhelming the wine's varietal freshness.

### *Characteristics:*

*Color:* Deep red.

*Bouquet:* Violets, spice, cherry, raspberry, and plum.

*Taste:* Medium bodied, well balanced with supple tannins and black-fruit flavors. Clean finish.

*Alcohol Content:* 12.5%.

*Total Acidity:* 5.3 g/l.

Perfect with spicy pastas, red meats, and poultry as well as aged cheeses.