



BOLLA
Pinot Grigio Delle Venezie DOC
Spumante Extra Dry

Area of Production:

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

Soil:

Calcareous marl soils.

Grape Variety:

100% Pinot Grigio.

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).

Characteristics:

Color: Brilliant light yellow with a delicate, lingering perlage.

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

Taste: Round, well-balanced, and structured with notes of fruit and minerality, and a fresh, lively, lingering finish.

Alcohol Content: 12%.

Total Acidity: 5.80 g/l.

Residual Sugar: 13 g/l.

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