



BOLLA
Prosecco DOC
Extra Dry

Area of Production:

Treviso (Vineyards in the area of Treviso, north of Venice).

Soil:

Mixed clays.

Grape Variety:

100% Glera.

Production Technique:

Grapes were both hand and machine harvested. Fermentation takes place in stainless steel and *cuvée close* to develop the stars.

Characteristics:

Color: Bright, deep straw in color.

Bouquet: Appealing ripe fruit on the nose with hints of apple, pear and peach.

Taste: Fresh and fruity on the palate with a great vein of acidity and lively finish.

Alcohol Content: 11%.

Total Acidity: 5.3 g/l.

You may enjoy Bolla Prosecco with anything! It is delightful with appetizers, seafood, pasta, chicken, pork and veal as well as desserts.