



BOLLA
Sparkling Rosé
Extra Dry
Veneto, IT

Area of Production:

Select hillside vineyards of Trevigiano.

Soil:

Mixed clays.

Grape Varieties:

Pinot Blanc, Pinot Noir, Raboso.

Production Technique:

Select grapes are gently crushed and pressed then quickly separated from the pumice to avoid imparting too much color on the young must. After the first temperature controlled alcoholic fermentation at about 18°C, the base wine undergoes a second fermentation in closed pressure tanks for the “prise de mousse,” resulting in a fully-sparkling wine.

Characteristics:

Color: Light pink.

Bouquet: Powerful floral bouquet.

Taste: Fine and persistent perlage, with a fresh, fruity flavor.

Alcohol Content: 11%.

Total Acidity: 3.2 g/l.

Served chilled, Bolla Sparkling Rosé is the perfect accompaniment to hors d’oeuvres, delicate first courses, white meats, and fruit-based desserts.