



*Pale straw in color
with an intense
fragrance of
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The medium-bodied
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acacia and honey.*



BOLLA SOAVE CLASSICO DOC 883 SELECTION

Authentically Italian and a name to trust, Soave Bolla was the label that introduced Americans to white wine. Our "883 Selection" is an alluring wine that gets its vigor from old vines deeply rooted in volcanic, limestone soils that line the sundrenched hillsides of the Soave Classico region. Delicate floral notes tempt the nose, while flavors of citrus highlighted by mineral tones and lively acidity engage the palate.

SOIL

Volcanic soils, rich in calcium, potassium and magnesium.

PRODUCTION TECHNIQUE

Hand-harvested grapes are crushed and gently pressed followed by a long, cold maceration into the spring. The addition of a small amount of partially dried grapes endow it with aromatic complexity and fullness. Fermentation takes place in temperature controlled stainless steel and the wine remains on the lees as long as possible before bottling.

BOUQUET

Intense fragrance of flowers and pear.

TASTE

Medium-bodied, harmonious and balanced with hints of lemon and acacia honey.

FOOD PAIRING

Savor with enticing dishes like antipasto, risottos, seafood and pizza.

ORIGIN

Hills of Soave in the heart of the Classico zone, Italy

VARIETIES

100% Garganega

ANALYSIS

Alcohol	13% Vol
Total Acidity	5.5 g/l
Residual Sugar	4.5 g/l

SIZE(S)

750ml 0 80516 66534 4

PACK(S)

750ml 6pk