



*Brilliant yellow in color, with hints of white flowers and luscious fruit on the nose. Tufaie is full, smooth, and well-rounded with hints of spice and a long, lingering finish.*



## BOLLA TUFAIE (TOO-FAI-AY) SOAVE CLASSICO DOC

Tufaie is the Latin name for the tufa-limestone quarries that once surrounded ancient Verona and that provided the beautiful goldenyellow stone, which was used to build many of the city's most admired churches as well as the famed Teatro Romano.

### SOIL

Volcanic soils, rich in calcium, potassium and magnesium.

### PRODUCTION TECHNIQUE

Soft pressing of the grapes is followed by a controlled temperature fermentation for twenty days. The wine remains on the lees as long as possible before bottling. Partial malolactic fermentation takes place to maintain the aromatic freshness.

### BOUQUET

Hints of white flowers and luscious fruit.

### TASTE

Full, smooth, and well-rounded with hints of spice and a long, lingering finish. Lingers persistently on the palate.

### FOOD PAIRING

Bolla Tufaie is excellent with seafood, poultry, veal and pastas.

### ORIGIN

Hills of Soave in the heart of the Classico zone

### VARIETIES

90% Garganega  
10% Trebbiano di Soave

### ANALYSIS

Alcohol	13% Vol
Total Acidity	5.2 g/l
Residual Sugar	3.5 g/l

### SIZE(S)

750ml 0 80516 65114 9

### PACK(S)

750ml 6pk