



BOLLA
Amarone della Valpolicella Classico
DOCG

Area of Production:

The upper hillside zone of the Valpolicella Classico zone, Italy.

Soil:

Marley soil.

Grape Varieties:

70% Corvina and Corvinone, 30% Rondinella and other local varieties.

Production Technique:

Select grapes are picked and then arranged on flat drawers and kept in a dry, cool, well-ventilated room during a four-month natural drying period. The dried grapes are pressed and go through a cold maceration with skins and stems intact for about 20 days. The juice is then fermented for 25 more days and then transferred to barriques and large Slavonian oak casks for 24 to 36 months.

Characteristics:

Color: Deep garnet, velvety red.

Bouquet: Aromas of wild-cherry jam, spice, hints of cedar.

Taste: Rich, dry, black-cherry flavors, round, long finish with cacao and spice.

Alcohol Content: 15%.

Total Acidity: 5.8 g/l.

Ideal with red meats, roasted and grilled dishes, game, braised meats, and all well-aged cheeses.