



## BOLLA

### Chianti DOCG

#### **Area of Production:**

Hillside vineyards in Chianti DOCG zone,  
Tuscany, Italy.

#### **Soil:**

Mixed structure and composition: sand, clay, and limestone are often very rich in marine fossils. Yellow stones called “galestro” are also easily found in these soils.

#### **Grape Varieties:**

90% Sangiovese, 10% Canaiolo and other indigenous varieties.

#### **Production Technique:**

Grapes are crushed and fermented at controlled temperatures to extract optimal color, soft tannins, and typical aromas. The wine is totally fermented in temperature-controlled stainless steel for about 10 to 12 days to obtain character and natural soft tannins. Malolactic fermentation follows to reduce acidity and increase roundness.

#### **Characteristics:**

*Color:* Ruby to deep garnet red.

*Bouquet:* Intense, with violets and red cherries.

*Taste:* Medium bodied with lively fruit flavors.

*Alcohol Content:* 12.5%.

*Total Acidity:* 4.9 g/l.

Ideal with rich pastas, steaks, roasted meats,  
and aged cheeses.