



BOLLA

Le Poiane (lay poy-ahnay) 2011
Valpolicella Ripasso Classico Superiore DOC

Area of Production:

Valpolicella Classico zone, near the village of Jago, Italy.

Soil:

Very stony, clay-limestone soil.

Grape Varieties:

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

Production Technique:

Ripe hand-harvested grapes are crushed and fermented preserving typical fresh and young character. The fresh Valpolicella must is 100% fermented in stainless steel tanks at controlled temperatures for 15 days to extract fresh fruit and soft tannins. After malolactic fermentation, the wine goes through the “ripasso” process, which entails fermenting the wine on Amarone must for approximately 20 days to increase color, aroma, body, and fruit flavor. The wine is then aged for more than 2 years in both casks and barrels to add structure and refinement.

Characteristics:

Color: Deep ruby.

Bouquet: Black pepper and spice.

Taste: Well balanced, with black-cherry flavors.

Alcohol Content: 13.5%.

Total Acidity: 5.2 g/l.

Ideal with steaks, chops, stews and rich pastas.