



BOLLA

Soave
DOC

Area of Production:

Hills of the Soave DOC zone.

Soil:

Volcanic soils, rich in calcium, potassium and magnesium.

Grape Varieties:

95% Garganega, 5% Trebbiano di Soave.

Production Technique:

Hand-harvested grapes are crushed and gently pressed. Fermentation takes place at controlled temperatures in stainless steel tanks for three weeks and the wine remains on the lees as long as possible, before bottling. The wine is bottled young to retain its freshness.

Characteristics:

Color: Pale yellow with greenish hues.

Bouquet: Melon, ripe apple, and pear.

Taste: Crisp, fresh and balanced.

Alcohol Content: 12%.

Total Acidity: 5.2 g/l.

Ideal for appetizers, grilled seafood, chicken, fish-based pastas, entrée salads. Also makes a perfect aperitif.