



BOLLA

Torr'Alta Veronese Rosso IGT
Veneto, IT

Area of Production:

Verona province in the region of the Veneto.

Soil:

Well exposed stony, calcareous and clay soils with basalt outcrops.

Grape Varieties:

Corvina, Rondinella, Merlot and Cabernet.

Production Technique:

The majority of the grapes are vinified in steel tanks with cold maceration for two days, to extract the fruity aromas and to obtain a vivacious color. This is followed by vinification and then aging for one year in new oak barrels and then aging in the bottle for a few months.

Characteristics:

Color: Deep ruby red in color.

Bouquet: Aromas of raspberry and currant with a hint of vanilla.

Taste: Smooth and balanced on the palate with velvety tannins.

Alcohol Content: 14%.

Total Acidity: 5.3 g/l.

Pairs well with pasta, grilled and roasted meats, game and cheeses.