



BOLLA

Tufaie (*too-FAI-ay*) 2013
Soave Classico DOC

Area of Production:

Hills of Soave in the heart of the Classico zone.

Soil:

Volcanic soils, rich in calcium, potassium and magnesium.

Grape Varieties:

90% Garganega, 10% Trebbiano di Soave.

Production Technique:

Soft pressing of the grapes is followed by a controlled temperature fermentation for twenty days. The wine remains on the lees as long as possible before bottling. Partial malolactic fermentation takes place to maintain the aromatic freshness.

Characteristics:

Color: Brilliant yellow.

Bouquet: Hints of white flowers and luscious fruit.

Taste: Full, smooth, and well-rounded with hints of spice and a long, lingering finish. Lingers persistently on the palate.

Alcohol Content: 13%.

Total Acidity: 5.2 g/l.

Excellent with seafood, poultry, veal and pastas.