



BOLLA Valpolicella DOC

Area of Production:

Hilly Valpolicella zone, Veneto, Italy.

Soil:

Limestone hills at 200 meters (650') altitude with some clay, stone and volcanic rock.

Grape Varieties:

60% Corvina and Corvinone, 30% Rondinella, 10% other local varieties.

Production Technique:

Hand-harvested indigenous grapes are crushed and fermented in temperature-controlled small stainless-steel tanks for about one week to maintain fresh fruit character and natural, soft tannins. Malolactic fermentation follows, which increases the wine's complexity and the wine is then aged in a mix of Slavonian, French, and American oak for 2 months.

Characteristics:

Color: Garnet red.

Bouquet: Complex bouquet of black pepper, cedar, and hints of raspberries, licorice, and walnuts.

Taste: Rich black-cherry flavors are followed by a pleasant finish.

Alcohol Content: 12%.

Total Acidity: 5.4 g/l.

Bolla Valpolicella pairs perfectly with rich pastas, grilled red meats, salmon, and soft cheeses.