



BOLLA
Verona Rosso IGT
883 Selection
Veneto, IT

Area of Production:

Verona province in the region of the Veneto.

Soil:

Clay and calcareous soil.

Grape Varieties:

Corvina, Rondinella, Merlot and Cabernet.

Production Technique:

Vinification starts with cold maceration for two days. The grapes are vinified on the skins for about 15 days, followed by 12 months of maturation; 50% in barrels and 50% in stainless steel.

Characteristics:

Color: Deep ruby red in color.

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

Taste: Smooth and well balanced with red fruits, such as cherry and raspberry, along with blueberry and cinnamon.

Alcohol Content: 13.5%.

Total Acidity: 5.4 g/l.

Ideal with tasty appetizers, cold cuts, pasta, grilled and roasted meats.