



**BOLLA**  
Veronese Rosso IGT  
Veneto, IT

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***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 a cold maceration of 2 days, which enables the extraction of the fruity varietal aromas of the grapes, as well as the deep, vivacious color. This process is followed by fermentation at a controlled temperature, allowing for a wine that is very pleasant quite seductive on the palate.

***Characteristics:***

*Color:* Deep ruby red in color.

*Bouquet:* Hints of fresh red luscious berries and plums.

*Taste:* Smooth and well balanced with a wild berry finish.

*Alcohol Content:* 12.5%.

*Total Acidity:* 5.4 g/l.

Serve at cellar temperature. Perfect with charcuterie, appetizers, cheeses, grilled and roasted meats, poultry, pasta and spicy seafood dishes.