



BOLLA

VALPOLICELLA DOC

Production Area: Hilly Valpolicella zone, Italy.

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

Description: Garnet red in color, Bolla Valpolicella has a complex bouquet of black pepper, cedar, and hints of raspberries, licorice, and walnuts. Rich black-cherry flavors are followed by a pleasant finish.

An innovative style of vinification preserves the true character of the indigenous grapes and their full range of flavors. Hand-harvested 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.

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

UPC	Bolla Valpolicella	750ml	0 80516 65104 0
UPC	Bolla Valpolicella	1.5L	0 80516 65102 6
UPC	Bolla Valpolicella	187ml 4-pk	0 80516 65109 5

B0VPOSS11

Information may change vintage to vintage.

PROVA DA SAFRA 2009.

Salada de bacalhau. Jantar em 01/03/2013.