



BOLLA

Soave 883 Selection

Area of Production:

Hills of Soave in the heart of the Classico zone from historical hillside vines that are 25-30 years old.

Soil:

Volcanic soils, rich in calcium, potassium and magnesium.

Grape Variety:

100% Garganega.

Production Technique:

Hand-harvested grapes are crushed and gently pressed followed by a long, cold maceration into the spring. The addition of a small amount of partially dried grapes endow it with aromatic complexity and fullness. Fermentation takes place in temperature controlled stainless steel and the wine remains on the lees as long as possible before bottling.

Characteristics:

Color: Pale straw.

Bouquet: Intense fragrance of flowers and pear.

Taste: Medium-bodied, harmonious and balanced with hints of lemon and acacia honey.

Alcohol Content: 13%.

Total Acidity: 5.5 g/l.

Savor with enticing dishes like antipasto, risottos, seafood and pizza.