



**Trust the taste LINE**  
**Pinot Grigio**  
Delle Venezie IGT



*Abele Bolla founded the Bolla cellars in far-off 1883, a quality tradition recognized by the lovers of fine wine.*

**The grapes:** 100% Pinot Grigio

**The vineyard:** Selected vines from Trentino and Veneto vineyards on the hills along the Adige valley (at an average altitude of 200 metres); the vines are grown on very stony and well-drowned soils of alluvial origin with planting schemes aimed at obtaining low yields so as to concentrate all the substances in a smaller number of bunches.

**Vinification:** The Pinot Grigio grapes have a skin coloured by the typical anthocyanins of red wines. After harvesting, which is generally mechanized, soft pressing is carried out with the immediate separation of the skins from the must. Fermentation is off the skins, with strict protection from oxidation, in stainless steel at a controlled temperature (14 – 18°C). No malolactic fermentation is carried out so as to maintain the wine's freshness and aroma and it is always kept cool until bottling.

**The wine:** This wine has a lovely pale straw yellow colour in appearance. A warm and complex perfume with the typical aromatic pear notes of Pinots. It has an imposing structure on the palate, fresh, well-balanced, and with a round lingering aftertaste.

**Analytical data:** alcohol 12.50%; total acidity 5.15 g/l; pH 3.2; sugars 5 g/l; extract 19.0 g/l.

**Accompany with:** An excellent wine with both freshwater and sea fish; given its structure, it can also be enjoyed with white meats.