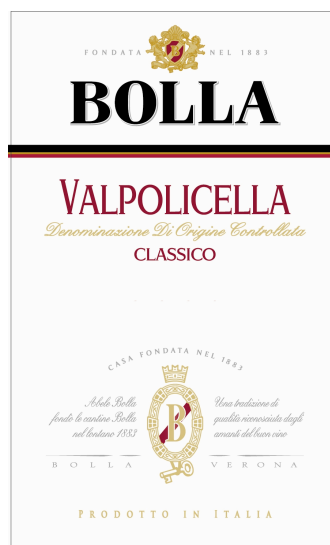




**Trust the taste LINE  
Valpolicella Classico  
DOC**

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



*Valpolicella is the true point of arrival of the Bolla cellars. Over 2 million bottles of this wine are drunk all over the world every year from the Pedemonte cellar in the heart of Valpolicella. It is one of the great prides of our land. An engaging, modern wine to drink, to bring the Valpolicella to the table.*

**The grapes:** 75% Corvina and 25% Rondinella, harvested towards the end of September.

**The vineyard:** The vineyards are run with very attentive control of all the cultivation operations. Winter pruning returns the plants to their proper productive equilibrium. The various activities while unripe encourage the bunches to mature perfectly. Integrated attack principles are employed by paying the maximum attention to the vineyard's natural equilibria. For many years, permanent grassing over has been introduced and guarantees continuous organic enrichment and highly effective control of erosion.

**Vinification:** The ripe grapes are vinified on the skins with about 15 days' maceration. Fermentation takes place at a controlled temperature (20-28°C), with selected yeasts in modern vinifiers to exalt the peculiarities of the grapes from the vineyards of origin.

**The maturation:** 6 months in stainless steel tanks; bottling will follow in March and April.

**The wine:** Brightness in its colour, refinement in its vinification: a smooth modern but especially typical taste. Its perfume is striking with its important nose and lingering fruity notes. The attractiveness of its smooth tannins close harmoniously in the mouth.

**Analytical data:** alcohol 12.3%; total acidity 5.1 g/l; pH 3.3; sugars 4.2 g/l; extract 24 g/l.

**Accompany with:** roasts and game, mature but not pungent cheeses and tasty pasta dishes.

BOLLA. THE SOUL OF GREAT ITALIAN WINE.