



BOLLA – PINOT GRIGIO DELLE VENEZIE D.O.C. SPUMANTE



GRAPES

Pinot grigio

GRAPES ORIGIN

the grapes come from located Trentino and Veneto wines from the hills in Val d'Adige, on average, 200 metres above sea level from a medium-textured or alluvial soils.

WINEMAKING AND AGING

The grapes are crushed and pressed very softly to extract the free-run juice. Alcoholic fermentation takes place in stainless steel tanks at controlled temperature (16°C-18°C). The wine thus obtained undergoes a second fermentation at 15°C-16°C, with selected yeasts (Charmat Method).

ANALYTIC DATA

Alcohol content:	12.00% vol
Residual sugars:	13.00 g/l

WINE DESCRIPTION

Colour: brilliant pale straw yellow colour, with delicate, lingering perlage

Bouquet: distinct fruity and floral aromas, mainly white flowers, apple and pear

Taste: well-balanced, showing a good structure and roundness, with final notes of dried fruit and a delicate minerality. Long and fresh in the finish.

SERVICE TEMPERATURE

10° C.

FOOD AND WINE PAIRING

Excellent wine for serving with lake and sea fish, and a versatile companion for pasta and risotto starters, or poultry mains.

PRODUCER PROFILE

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