



Soave Classico
DOC
Rétro



A great star of Italian oenological history, Bolla is reproposing the historical bottle and nineteensixties label for a new Soave Classico with a contemporary flavour, produced using the procedures of a winemaking tradition worth saving..

The grapes: 90% Garganega, 10% Trebbiano di Soave.

The vineyard: This Soave Classico it comes from historical hillside vineyards (selected 25-30 year-old vines on the hills of Soave in the heart of the classic zone) cultivated on mineral-rich volcanic soils. It is obtained from Garganega grapes derived from natural pre-existing selections which are therefore light and sparse. The vines are grown on pergolas, with 15-20 buds per vine on the steep slopes crossed by terraces with old dry walls.

Vinification: The grapes are harvested from the end of September to early October with different periods depending on the altitude of the vineyards. They are immediately subjected to soft pressing with long cold maceration. Cold contact with its yeasts until spring and the addition of a small percentage of wine obtained from over-ripe grapes endow it with aromatic complexity and fullness.

The wine: The old vines give a strong tough-skinned grape with intense colours and delicate perfumes, with the fresh fragrance of flowers and initially with exotic fruit and acacia honey in the mouth. It is very graceful and harmonious on the palate, with a great body and elegant persistence.

Analytical data: alcohol 12.7%; total acidity 5.1 g/l; pH 3.10; sugars 5.1 g/l; extract 18.0 g/l.

Accompany with: Serve cool in a tulip glass. Ideal with pasta dishes, delicate risottos, white meats and grilled fish.

BOLLA. AN ITALIAN HISTORY SINCE 1883.