

GRIFO DI

BOLDRINO

COLLI DEL TRASIMENO

QUERCÎOLANA

Colour: Bright ruby red with notes of garnet

Bouquet: Red berries, plum, raspberry,

spicy with hints of liquorice

Altitude: 350 m AMSL

**Taste notes:** Soft entry, ample, very fine, warm, balanced, mature tannin that is more than persistent

with possibility of evolution **Serving temperature:** 18°-20°C

Matching: Pasta and rice dishes, roast meats, game,

red meats, mature cheeses

Alcohol by Volume: 14.5°

Average yield per hectare: 5000 litres

**Vinification:** Grapes hand picked in small crates

of 20 kg and vinified in steel vats

**Ageing:** About 24 months in oak barrels from Slavonia and further ageing in the bottle

for 24 months

## LA QUERCIOLANA Azienda Agricola Agrituristica