

Exposure: South-west

Altitude: 350 m AMSL

GRIFO DI

BOLDRINO

COLLI DEL TRASIMENO

QUERCTOLANA

Colour: Bright ruby red with notes of garnet

Bouquet: Red berries, plum, raspberry,

spicy with hints of liquorice

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