



Dròmos

winemaker Francesco Bolla

Dròmos, our Super Tuscan “top” wine, takes its name from the Grand Entrance in the buildings of the Etruscans, the ancient inhabitants of Maremma. The wine & the name are emblematic of Francesco Bolla’s “entrance” into the Maremma

grapes: 40% Cabernet Sauvignon, 30% Merlot, 15% Alicante, 10% Sangiovese, 5% Cabernet Franc

appellation: Costa Toscana IGP

altitude: 170-300 mt a.s.l.

soil: rocky soil of calcareous and clay nature

vineyards: 27ha (67 acres) high density; low spurred cordon

vinification: selective hand harvest followed by controlled temperature fermentation and slow maceration in small stainless steel open top vats with gentle “punching down the cap”; unfiltered wine

ageing: in French oak barriques and then in bottle

alcohol: 14.5 %

tasting notes:

Appearance: deep ruby

Nose: pronounced aromas of ripe black berry fruit, liquorice, vanilla, tobacco, mineral and balsamic notes.

Palate: dry with medium acidity. Lively yet soft tannins. Full body, complex with a long and smooth finish

service temperature: 18-20°C

food matching: beef, lamb, game as wild boar. Savoured pasta dishes. fat fish as salmon. Excellent also with cheeses such as Parmigiano and Camembert.





PoggioVerrano 3

winemaker Francesco Bolla

Our Super Tuscan “second vin”

Why the name ? ... it's a blend of 3 grapes ... it represents the triangle on our coat of arms ... 3 is the lucky prime ..

grapes: 33% Cabernet Sauvignon, 33% Merlot, 33% Alicante

appellation: IGP Toscana

altitude: 170-300 mt a.s.l.

soil: rocky soil of calcareous and clay nature

vineyards: 27ha (67 acres) high density; low spurred cordon

vinification: selective hand harvest followed by controlled temperature fermentation and slow maceration in small stainless steel open top vats with gentle “punching down the cap”; unfiltered wine

ageing: a part of the wine is aged in French oak barriques to add complexity, the other part in stainless steel vats to keep the freshness; after the blending of the two parts and the bottling, the wine ages in bottle

alcohol: 14 %

tasting notes: Appearance: deep ruby Nose: complex aromas of red berry fruit, sweet sour cherry, plum, pepper, violet, savoury and balsamic notes. Palate: dry with medium acidity. Fine soft tannins. Medium to full body with fruity notes upfront.

service temperature: 16-18°C

food matching: charcuterie, barbeque, lighter meats as chicken or veal, light pasta dishes, pizza, cheese





Vale in Rose winemaker: *Valentina Bolla*

grape variety: Sangiovese

appellation: IGP Costa Toscana Rosato

altitude: 200 mt a.s.l.

soil: rocky soil of calcareous
and clay nature

vineyards: 2ha high density; low spurred cordon

harvest: end of August / 1st week September

vinification: short maceration followed by
controlled temperature fermentation (19°C) into
small stainless steel vats

alcohol: 12.5%

tasting notes:

Appearance: pale peach pink colour with salmon-
pink tints

Nose: lively and intense fruity aromas (cherry,
raspberry) and floral notes

Palate: delicate and elegant with a long fruity
aftertaste.

service temperature: 11-12°C

food matching: appetizers, charcuterie, light
pasta dishes, excellent with smoked salmon

