

Azienda Agricola
BOSCAINI CARLO



La Preosa Valpolicella DOC Classico Superiore



Already an intense cherry red, the colour of this wine deepens with maturity. Deliciously spicy on the nose with a sweeter vanilla afternote and a lovely robust fruity finish. A well structured wine.

GRAPE: Corvina 50%, Corvinone 40%, Rondinella 10%

GROWING SYSTEM: Veronese pergola and guyot; 3,000 vinestocks per hectare. Production per hectare 12000 Kg grapes/ha

WINEMAKING: Controlled cold fermentation with re-mixing three times daily using French delestage system twice. Briefly refermented with Amarone skins in March.

MATURATION: 18 months in Slavonian oak casks of 500 litres. Refinement in bottle 8 months

ANALYSIS: 13% volume

STORAGE: Keep the bottle away from light at no more than 20°C

BOTTLE: Heavy Bordolese 0,75l
No of bottles produced 5,500

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