

Azienda Agricola
BOSCAINI CARLO



S.Giorgio Amarone della Valpolicella DOCG Classico



This ample wine comes from a rigorous selection of the best grapes during the harvest. Then, these are put aside to dry for 3-4 months to concentrate the essence of the fruit. The alcoholic fermentation process is done slowly at a low temperature to allow the best possible mix of the flavours and aromas which are characteristic of this particular area of Valpolicella. All of these processes are integral to the time-honoured tradition of Amarone wine production.

This is a refined wine, which once in the glass has a generous bouquet, bursting with fresh fruit on the palate changing to a suggestion of cherry jam and spices with a hint of tobacco and ripe red fruits on the finish. Rich and well balanced, this outstanding wine will age handsomely. A marvellous match for robust dishes such as roast meats and stews, game and mature cheeses. Best served at room temperature and if possible decanted a couple of hours before drinking to enrich the flavour.

GRAPES: Corvina 40%, Corvinone 40%, Rondinella 20%

TECHNIQUE: grapes are dried in small boxes for 90 - 120 days

ORIGIN : from the best of the grapes grown in our best vineyards situated on a hillside

GROWING SYSTEM: Guyot; 4000 vine stocks per hectare.

VINES AGE: 15 - 30 years

PRODUCTION PER HECTARE: 9,000 Kg grapes/ha

WINEMAKING: Controlled cold fermentation for 20 - 40 days with three times daily re-mixing and using French delastage system twice. Use of an exclusive non-mechanical rotation system to turn the cap.

MATURATION IN BARRELS: 24 - 30 months

TYPE OF BARRELS FOR REFINEMENT: in oak barrels of 1300/5000 lt

REFINEMENT IN BOTTLE: 3 months

ANALYSIS: 15.5% vol., total acidity 5,2 g/l

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

BOTTLE: Heavy brown Borgognotta (0,75l) - some Magnum (1,5l)