

Azienda Agricola BOSCAINI CARLO



Amarone della Valpolicella D.O.C.G. Classico RISERVA



With this new type of wine we would like to remember all the teachings of our grandfather Carlo and our father Ernesto. In the best vintages of wine, we keep in the big oak barrels this type of wine that is made using the oldest vineyard of the company. The grapes don't come from a specific vineyard. "New" brothers Boscaini's Amarone would like to remember a old style of making wine. Of course, the quality of the grapes and the modern aged techniques give wine greater sugar richness, and this causes more alcohol in the wine. In this wine we use the Valpolicella's classical types of grapes: Corvina, Corvinone and Rondinella. A wine that is too robust cannot be expected. This wine's style remember the old versions of Amarone. It is a wine of higher rank, that discloses armony and pleasure in the glass. It has the classic sour cherry perfume. Velvety, enveloping and harmonious taste. It goes very well with demanding dishes, like roast meets, game meat and braised beef. It should be served at room temperature, it is better if it stay in a carafe and decanted a few hours earlier.

GRAPES: corvina 40%, corvinone 40% rondinella 20%

TECHNIQUE: Drying in the loft small boxes for 90 - 120 days

ORIGIN: It is made by our best grapes come from the oldest company's vineyards

VINES TYPE BREEDING: guyot 4000 stumps/hectares

AGE OF VINES: 25 - 30 years

VINIFICATION TECHNIQUES: fermentation 20 - 40 days with three daily replacements and two delastages. Use of the cascade system to brake the pomace cap.

AGING TIME IN BERROLS: 40 - 48 months

TYPE OF AGING BARREL: from 2000 to 5000 liters oak barrels

AGING IN BOTTLE: minimum 6 months

ANALYTICAL DATA: alcohol grades 16.5% vol., total acidity 5,2 g/l, net extract 34 g/l

ADVICES: keep the bottle in a dark room not above 20° C.

BOTTLE: heavy brown burgundy 0,75 l

Azienda Agricola Boscaini Carlo

Via Sengia - Tel. +39 045 7731412 - S.Ambrogio di Valpolicella, (VR) - Italia - info@boscainicarlo.it