

Azienda Agricola
BOSCAINI CARLO



La Preosa Valpolicella DOC Classico Superiore



Wine with an intense cherry red colour, which it deepens in the time. Deliciously spicy on the nose with a sweeter vanilla scents and a lovely robust fruity finish. A well structured wine. It stays in big oak barrels for almost a year.

It is excellent with red meat and game. Served at room temperature, it would be better if it decants a couple of hours before drinking.

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

ORIGIN: the higher company's land, called "La Preosa"

GROWING SYSTEM: guyot; 3000 vines per hectare

PRODUCTION PER HECTAR: 12000 Kg grapes/ha

WINEMAKING: Controlled cold fermentation for 20 days with three times daily re-mixing and using French delestage system twice

MATURATION IN BARRELS: 9 - 12 months

REFINEMENT IN BOTTLE: 3 months

ANALYSIS: 13% vol., total acidity 5,6 g/l

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

BOTTLE: heavy Bordolese (0,75l) and some Magnum (1,5l and 3l)

Azienda Agricola Boscaini Carlo

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