

Azienda Agricola  
**BOSCAINI CARLO**



## Cà Bussin Valpolicella DOC Classico



It's an everyday wine with a ruby red colour, scents of fresh fruits on the nose, soft and round on the palate. This red wine has a sensationally fruity finish which it makes great with Italian first course, such as pasta. It would be better, if it serves at room temperature.

**GRAPES:** Corvina 30%, Corvinone 40%, Rondinella 30%

**GROWING SYSTEM:** Veronese pergola and guyot; 3,000 vines per hectare.

**WINEMAKING:** Controlled cold fermentation for 10 days in steel tanks with maceration's skins and using the technique of re-mixing for three times a day. Light refinement in cement tanks.

**REFINEMENT IN BOTTLE:** 3 months

**ANALYSIS:** 12% vol., total acidity 5,25 - 5,50 g/l

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

**BOTTLE:** Bordolese 0,75l

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