

Azienda Agricola
BOSCAINI CARLO



Garganega Veronese I.G.T. Bianco



It consumes within three years from the vintage accompanying fish dishes, pasta dishes and white meat.

GRAPES: Garganega 90% Trebbiano. Tuscan and malvasia

GR. ALCOHOL: 13% vol.

RESIDUAL SUGAR: 0.2 g/l

CAPACITY BOTTLE: 750 ml

BOTTLES PRODUCED: 3000

DOWN-LAND: E South/East area: clayey, with **TYPE OF PLANT:**

YIELD-DENSITY: 120 q/ha, strains/ha: 2500. Viti very old

HARVEST: The harvest begins toward the 15th of October, when I \ 'grapes surmatura. The grapes are harvested by hand and taken to the basement in boxes of 15 Kg.

PROCESSING OF WINE: natural fermentation temperature: 5 days on the pomace and complete fermentation must flower

AGING- AGE: Steel: 6 months, barrels 1 months 50%, bottle: 2 months

WINE DESCRIPTION: The color is yellow with an intense load of acacia, mimosa and white fruit, peach and apple. The taste is soft, Bilac by a fresh acidity. Alcohol 13.0%.

Azienda Agricola Boscaini Carlo

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