

Azienda Agricola  
**BOSCAINI CARLO**



## S.Giorgio Amarone della Valpolicella DOC Classico



This ample wine comes from a rigorous selection of the best grapes from the harvest. These are then put aside to dry for 5 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 traditions of Amarone wine production.

This is a distinguished 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.

**GRAPE:** Corvina 50%, Corvinone 35%, Rondinella 10% Croatina & Dindarella 5% air-dried in cases until January

**ORIGIN DERIVED:** from the best of the grapes grown on the hillsides below San Giorgio Ingannapoltron

**GROWING SYSTEM:** 4,000 vinestocks per hectare.

**PRODUCTION PER HECTARE:** 9,000 Kg grapes/ha

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

**MATURATION:** 18 months in Slavonian oak casks of 1,500 litres.

**REFINEMENT:** in bottle 3 months

**ANALYSIS:** 15.5% volume

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

**BOTTLE:** Heavy brown Borgognotta 0,75l. No of bottles produced 3,500

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