

Azienda Agricola  
**BOSCAINI CARLO**



## Cà Bussin Valpolicella DOC Classico



A ruby red wine which assails the nostrils with an aroma of fresh mint. Soft and round on the palate this red has a sensationally fruity finish which makes it an ideal accompaniment to pasta and cold salami dishes. Ideally served at room temperature.

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

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

**WINEMAKING:** Controlled cold fermentation for 10 days with re-mixing three times daily.

**MATURATION:** 5 months in stainless steel tanks. Refinement in bottle 3 months

**ANALYSIS:** 12% volume

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

**BOTTLE:** Bordolese 0,75l  
No of bottles produced 6,000

**Azienda Agricola Boscaini Carlo**

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