

Azienda Agricola  
**BOSCAINI CARLO**



## La Sengia Recioto della Valpolicella DOCG Classico



Ancient in origin, this delicate dessert wine is full of charm and has been enjoyed across the centuries. A wine par excellence. The prolonged drying of the grapes, even longer than those of the Amarone wine, gives rise to a higher degree of fruitiness and sweetness in the resulting wine. Not all of the sugar in the original grapemust turns to alcohol during fermentation.

This creates an alluring red with both sugar and alcohol weaving a silky sweet interplay with the aroma of summer roses giving way on the palate to fruits of the forest and a marked cherry edge to the finish.

A great wine for drinking with sweet pastries and rich creamy puddings and cheeses. In more recent times it has also been offered as a social wine or as an appetiser.

**GRAPES:** Corvina 40%, Corvinone 40%, Rondinella 20%

**TECHNIQUE:** The grapes are dried until February/March

**ORIGIN:** from the best of the grapes grown in our best vineyards situated on a hillside

**GROWING SYSTEM:** Guyot: 4,000 vines per hectare.

**WINEMAKING:** Selective grapes used and then air dried until end February. Controlled cold fermentation for 10 days with re-mixing three times daily. Rapid draining off to maintain the sweetness of the wine.

Refinement in bottle 6 months

**ANALYSIS:** 13.5% vol.

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

**BOTTLE:** Heavy Bordolese 0,5 l