

# Bocia



CORTE BRAVI®

A carefree and light wine, which tells you about our origins, the stories of our family, enjoyable episodes and the simple things that made us grow. This is why the "Bocia" is the little boy, it is the image of our father as a child, the last of seven brothers who has always told us his anecdotes and the stories of the village.

## CLASSIFICATION

Organic Red Table Wine 

## VINTAGE

2023

## NUMBER OF BOTTLES PRODUCED

2000

## VINEYARDS

Owned organically grown with Veronese pergola.

## AGE OF VINES

10/15 years

## PRODUCTION AREA

Gargagnago, Sant'Ambrogio di Valpolicella. (Verona) 200 m a.s.l.

## SOIL TYPE

Mainly calcareous

## GRAPES

100% Rondinella

## YIELD

90 quintals per hectare. Every 100 kg of grapes produces 65 - 70 liter of wine.

## VINIFICATION AND AGING

The first ripe bunches of Rondinella are hand-picked and immediately pressed. Fermentation is spontaneous in steel tanks without the use of synthetic chemicals and with only temperature control. Aging in steel for about 2/3 months, spontaneous malolactic fermentation. Bottled without filtration.

## YEASTS

Indigenous

## FILTRATION

None

## TOTAL SULPHITES IN THE BOTTLE

Less than 30mg/l

## ALCOHOL CONTENT

10 % vol.

## TOTAL ACIDITY

5,0 g/l

## RESIDUAL SUGAR

0,6 g/l

## IDEAL COMBINATION

It is the everyday wine, it lends itself to the most varied combinations, whether they are a sandwich with mortadella, or fish, such as a mixed fry, and fatty dishes, such as cotechino (an Emilian pork sausage) or a capon broth.

## SERVING TEMPERATURE

10 - 12 ° C

## ORGANOLEPTIC DESCRIPTION

The colour is bright red. The nose reveals hints of morello cherry, pink pepper and nutmeg. In the mouth it is crunchy, fresh, brings sensations of cherry pulp, it is juicy, slightly astringent, has notes of basil, currant and dog rose.

