



Bocia

VENETO ROSSO IGT

 Certified Organic Wine

GRAPES	native varieties
ON THE PITCH	
VINEYARD	2 ha, 118m asl, north-south exposure, planted in 2006
TERRAIN	alluvial and clayey, medium-textured
TRAINING SYSTEM	double and single inverted guyot with 8-10 buds
PLANTING DENSITY	4,400 vines/ha
SURRENDER	maximum 85 quintals/ha
GRAPE HARVEST	third week of September, manual harvest and selection of the bunches
ON THE PITCH	
WINEMAKING	fermentation at a controlled temperature of 20°-25°C in steel containers for about 15-18 days.
BOTTLE	Burgundy 750 ml

The young Bocia, who amazes with his frankness, leaving a memory of liveliness. The young boy in its dialectal meaning "Bocia" tells, on the notes of black cherry and cherry, the territory that welcomes him.

SENSORY ANALYSIS

View: Ruby red

Nose: red fruit, currant and black cherry

Taste-olfactory: aromatic, excellent acidity

Serving temperature: 14°C

FOOD PAIRING

Wine for all meals.

Goes well with cured meats and cheeses.

A recipe of the local tradition that we suggest "Sopressa vicentina" and Asiago cheese. Grilled pork ribs.