

# Cesari

## Amarone Bosan Riserva

40% Corvina, 40% Corvinone, 20% Rondinella

Bosan wines are born from a single vineyard located nearby the town of Marano di Valpolicella, at an altitude over 500 meters above sea level. The microclimate of this parcel provides optimal ripening of the indigenous grapes to create some of the highest quality Amarone in the region.

### Tasting Notes:

Deep garnet color with concentrated aromas of jam and morello cherry, plum and dark chocolate, with hints of black truffle and licorice. The palate is full, with softness and roundness to balance the alcohol content. The finish is very long, persistent and of great complexity. Full bodied red that will complement hearty stew dishes, grilled meats, and wild game.

### Vineyards:

Region: Valpolicella Classico, Verona, Italy  
Vineyard Name: Bosan  
Vineyard Size: 10 hectares  
Year Planted: 1990  
Sourcing: Long-Term Lease  
Planting Density: 3,300 vines/hectare  
Training Method: Pergola Veronese  
Soil Composition: Limestone and Volcanic  
Elevation: 550 meters  
Exposure: Northern  
Practices: Sustainable

### Winemaking:

Harvest: Hand Harvested in Late September thru Mid-October  
Fermentation: Grapes selected for Amarone Bosan are picked 1-2 weeks earlier than Valpolicella Classico. The best bunches are arranged in a single layer inside small crates. Following drying inside the large 'fruttai' rooms maceration lasts for 20 days. After removing lees, malolactic fermentation in stainless steel follows.

Malolactic Fermentation: Yes

### Aging:

The wine starts in stainless steel which is then followed by aging in French oak barrels for a minimum of 3 years with an additional 12 months in bottle before release.

### Technical Data:

Alcohol: 15.5%  
Residual Sugar: 4 grams/liter  
Acidity: 5.4 grams/liter

**Total Production:** 20,000 bottles



## FACT SHEET

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