

# Cesari

## Bosan Valpolicella Ripasso Superiore

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:

An intense red that is round, spicy, yet delicate. It presents an intense purple color, while the nose expresses all its complexity with notes of red fruits and tangy cherries. The body is full and harmonious. The aftertaste has a slight acidity smoothed by hints of cocoa and roasted coffee. A wonderful pairing for egg pastas with red sauce as well as 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 Early October
Fermentation:	The two-week-long 'Ripasso' process imparts color, structure, aromas, and tannins while raising the alcohol level compared to the original wine.
Malolactic Fermentation:	Yes

### Aging:

The wine starts in stainless steel which is then followed by Aging in French oak barrels for a minimum of 12 months, followed by a barrel blending with 6 more months of aging in barrel. Maturation is completed in the bottle for an extra 8 months before release.

### Technical Data:

Alcohol:	14%
Residual Sugar:	4 grams/liter
Acidity:	5.5 grams/liter

**Total Production:** 50,000 bottles



## FACT SHEET

©2025 OPICI WINES & SPIRITS, GLEN ROCK, NJ • PLEASE ENJOY RESPONSIBLY

