

Cesari

Bosan Valpolicella Classico 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:

A harmonious wine with intense cherry and ripe red fruit aromas. Its structure, elegance, and softness create an enveloping and enthusiastic tasting experience. A fruit-forward red that would pair perfectly with mushroom risotto, pasta Bolognese, and assorted roasted and grilled meats.

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:	Following a late harvest compared to the bunches destined for other productions, the Corvina, Corvinone, and Rondinella grapes undergo a 10-12 day maceration to achieve their full potential.
Malolactic Fermentation:	Yes

Aging:

Stainless steel tanks and glass for 1 year with an additional 3 months in bottle before release.

Technical Data:

Alcohol:	13%
Residual Sugar:	5 grams/liter
Acidity:	5.5 grams/liter

Total Production:

20,000 bottles



FACT SHEET

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