

Cesari

Bosan Amarone della Valpolicella DOC

80% Corvina, 20% Rondinella

The Bosan vineyard is located in the beating heart of Valpolicella Classico, in Marano. 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:

The characteristic fragrance of cherry merges with hints of spices, cocoa and vanilla. With a full and velvety flavor, it displays all its power in a warm, elegant body with a silky smooth finish. Excellent with game, grilled meats and stews, however we recommend it also by itself, as the ideal meditation wine.

Vineyards:

Region: Valpolicella, Veneto, Italy
Name: Bosan
Size: 10 hectares
Training Method: Pergola Veronese
Soil Composition: Mainly loamy and clay, with some alluvial
Elevation: 350 meters

Winemaking:

Harvest: Hand-harvested in late September

Fermentation: The grapes for an Amarone are left to dry in rooms called "fruttai". This drying process takes place until the middle of January and during these months, clusters are continuously controlled and eventually removed if damaged. At the end of the drying period, grapes have lost 30-40% of their initial weight and have naturally enhanced flavor and higher concentration of sugar. Maceration used is on skins, having a duration of 30 days in a stainless steel vat. The wine is racked off its lees and transferred to stainless steel vats where malolactic fermentation takes place.

Fermentation: Yes - Full

Aging:

Wine is aged for a minimum of 3 years in French and American oak barrels and then resting in bottle for 2 years before release.

Technical Data:

Alcohol: 15.5%
Acidity: 5.42 grams/liter
Residual Sugar: 6 grams/liter
pH: 3.5



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