

“BOSAN” 2000

Amarone della Valpolicella

Denominazione di Origine Controllata

The result of a decade of research and agronomical study, Amarone Bosan originates in the Valpolicella area, and is made from 80% Corvina and 20% Rondinella grapes. The quality of this wine comes from the combination of careful management of the vineyard, the intensity of the plantation, accurate pruning, thinning and selection of only the best bunches to obtain a grape which, after drying for four months, is made into this extraordinary wine, refined in large oak barrels, *barriques* or casks, after which it undergoes a long period of rest in the bottle. Thus, nearly six years are required before Amarone Bosan can leave our cellars, rich with all our experience.

2000 Vintage

The 2000 grape harvesting was marked by a reduction in the quantities produced against a good qualitative level of wines. The vintage was characterised by all vegetative phases of the vine, up to the harvesting, being significantly brought forward. The spring sprouting was precocious and with a luxuriant vegetative growth. The warm spring temperature encouraged the flowering stages which were brought forward by more than a week. The fruit setting was normal. The lower than average temperatures registered in the month of July, even though slowing down the accumulation process, did not reduce the vegetative earliness gained during the preceding months and the harvesting began approximately one week earlier than normal.

From the phytosanitary point of view, the vintage was conditioned by the abnormal climatic conditions. The scant showers during Spring contained the spread of infections. On the whole, grape production diminished from 5 to 15% compared to the previous year. The harvested product was healthy and ripe, with thick-skinned berries, concentrated pulp and sugar content higher than that of the previous year.

Production

Grapes destined to produce the Amarone have to be harvested 1-2 weeks in advance respect those for the Val-

policella. During harvest the best clusters are picked and placed, very carefully and just in one lay, in small wooden boxes. The grapes are left to dry in rooms called “Fruttai”, where there are large openings or windows to allow the free flow of the air which is vital to avoid the risk of rots.

The 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 flavour and higher concentration of sugar, who is indispensable to guarantee a consistent alcohol degree (around 16% by vol.) during the following fermentation. Technique of maceration used is on skins, having a duration of 30 days.

The wine is racked off its lees and transferred to stainless steel vats where malolactic fermentation takes place. At this stage begin the ageing of the wine that will last for three years, partly in large oak barrels (Slavonian) and partly in French *barriques* and *tonneaux* (Allier). Ageing is completed with another 12-15 months resting in the bottle before release.

30,000 bottles came out of our cellars from the 2000 vintage.

Organoleptic description

Bosan 2000 releases rich draughts of wild berry fruit and dried plum foregrounding subtler notes of spice, cocoa powder and vanilla bean. Expanding impressively on the palate, it shows great warmth, rich mouthfeel, and elegance. It is at its best enjoyed with wild game, grills and stews, however we recommend it also by itself, as the ideal meditation wine, but many winelovers will enjoy just sipping it with friends and family.

Analytical data

Alcohol: 15.8 %
Total acidity: 6.2 g/l.
Clean acidity: 0.75 g/l.
Reducing sugar: 7.8 g/l
Net dry extract: 31.5 g/l.

AWARDS

- Medaglia Speciale “Great Gold” and “Best red Wine of Europe”
- Great International Award Mundus Vini - Neustadt Germany

GOLD MEDAL

- Concours Mondial de Bruxelles - Belgium
- Verona Wine Top - Verona - Italy

MEDAGLIA D'ARGENTO

- The International Wine & Spirits Competition – London
- Challenge International du Vin - Bourg – France

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