

“BOSAN” 2001

Amarone della Valpolicella
Denominazione di Origine Controllata

The result of a decade of research and agronomical study, Amarone Bosan originates in Valpolicella, 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.

2001 climatic trend

Essentially a good vintage for the Veneto vines. In the face of a slight decrease in the harvested grapes, the wine yield was nonetheless a little higher. The quality of the Veneto wine this year is on a par of that of the year 2000, earning for itself an appraisal that is between good and excellent. The last vintage was characterised by climatic trends that influenced the phenological stages of the vines in a marked manner. If in April the rains and mild temperatures induced an early vegetative growth, scant rains afterwards - abnormal for the time of the year, stretched throughout the summer. The rare rainfalls affected the maturation and quality of the bunches. The intense rains which occurred from the end of the darkening period to the harvesting, positively influenced the quality of the grapes.

Production

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

34,000 bottles came out of our cellars from the 2001 vintage.

Organoleptic description

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

Analytical data

Alcohol: 15.8 %
Total acidity: 5.8 gr/l.
Clean acidity: 0.70 gr/l.
Reducing sugar: 8.5 g/l
Net dry extract: 31.5 gr/l.

