

2013

Bosan

Amarone della Valpolicella
Denominazione di Origine
Controllata e Garantita
Classico Riserva



CESARI

FINE WINES OF VERONA

Vineyard location: Hills in the area of Marano.

Vineyard surface: 10 ha.

Training System: pergola veronese.

Soil: alluvional deposits of streams descending from the slopes of the Lessini Mountains' ridges. Medium texture with gravels and abundant limestone skeleton ensures a good drainage.

Grapes: 80% Corvina, 20% Rondinella.

Amarone Bosan is the result of a decade of research and agro-nomical studies. It is made from 80% Corvina and 20% Rondinella grapes, grown on the slopes of Valpolicella. The quality of this wine begins with the careful management of the vineyard, the correct density of plantation and the accurate pruning, thinning and careful selection of the best bunches of grapes only. This extraordinary wine, obtained from the crushing of grapes dried for three months, ages afterwards in barriques or casks and it is left to rest for a long period in bottle. After six years our Amarone Bosan is ready to be released from our cellars, enriched with all our experience.

2013 Climatic trend

The 2013 vintage was characterized by a climate that was overall cool, particularly during Spring and in the month of September. Winter was especially rainy, and this provided the vines with important water supplies. The cold wave, which occurred in late February and early March, delayed bud burst by a few days; the spring months were cooler than usual and this delayed vine growth and development. After this cool spring, a warm and sunny summer supported a proper growth of the vines and grapes without, however, recovering the delay in vegetative growth. A cool September, with positive temperature swings from daytime to nighttime, created ideal conditions for a slow and gradual ripening of the grapes and a resulting increase in the aromatic development, supported as well by excellent levels of acidity.

Production

Grapes dedicated to produce the Amarone are harvested 1-2 weeks before others from the Valpolicella wine range. During harvest the best clusters are picked and placed very carefully in just one layer in small crates. The grapes are left to dry in rooms called "Fruttai", equipped with large openings or windows to allow the free flow of air which is vital to avoid the risk of mould and rot. The drying process takes place until the end of December and, during these months, clusters are continuously checked and eventually discarded if damaged. At the end of the drying period the grapes lose 30% of their initial weight and have naturally enhanced flavour and a higher concentration of sugar as a result, which is pivotal in guaranteeing a consistent degree of alcohol (around 16% by vol.) during the fermentation that follows. Maceration on the skins lasts for 30 days. The wine is then racked off its lees and transferred to stainless steel vats, where malolactic

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fermentation takes place. At this stage the wine begins a 3-year ageing process in French barriques (Allier). A further ageing of 15 months then takes places in bottles, before the wine is released on the market.

Organoleptic description

Deep dark red-garnet colour. Distinctively mineral with aromas of spiced cherry that merges with hints of cocoa, liquorice, leather and moss. With a full and velvety palate, it displays all its power in a warm, elegant body. It ends with a lingering, long and complex finish.

Pairing and serving

Excellent with game meat and stews, however we recommend it also on its own as an ideal meditation wine. It enhances its structure with ageing in bottle. Serving temperature: 18-20°C. Uncork at least two hours before serving.

Shelf life: 25 years.



Analytical data

Alcohol: **15.50%**

Total acidity: **5.50 g/l**

Clean acidity: **0.69 g/l**

Net dry extract: **33.20 g/l**

Reducing sugar: **4.00 g/l**

Seguici su

Cesari Vineyard

Gerardo Cesari

Gerardo Cesari S.p.A. S.U.

Consumption of alcoholic beverages is not recommended for children, the aged, pregnant women and those with immunodeficiency. It impairs the ability to drive a car or operate machinery. Sales/consumption of alcoholic beverages may be forbidden to young people in certain Countries. Contains Sulfites.

