

## “BOSAN” Amarone della Valpolicella Denominazione di Origine Controllata e Garantita CLASSICO RISERVA 2011



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.

### 2011 Climatic Trend

2011 was characterized by a very wet winter, with temperatures generally in line with the seasonal averages. In addition to temperatures slightly above the seasonal average, the first quarter of the year saw exceptional amounts of rainfall: these factors caused the vines to sprout earlier than usual.

Spring continued with temperatures above the historic seasonal averages and exceptionally dry weather, factors which led flowering to take place more than 15 days earlier than the previous year and about ten days before the historic average. In contrast, the summer months of June and July saw large amounts of rainfall, useful for excellent grape development, followed by a hot, dry August. All these weather conditions kept the vines' cycle ahead of average and allowed the production of very healthy, high-quality grapes.

The harvest began considerably earlier than in the previous years. There was virtually no rainfall during the harvesting period, with warm days and cool nights, the conditions required for ideal ripening. 2011 is remembered as having one of the earliest growth cycles of recent years, with excellent grape quality and quantities in line with the accepted standards

### 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 15 months resting in the bottle before release.

### 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: 15.50%  
Total acidity: 5.42 g/l.  
Clean acidity: 0.65 g/l.  
Reducing sugar: 9.0 g/l  
Net dry extract: 33.70 g/l.