

Boscarel

Indicazione Geografica Tipica
Veneto



CESARI

FINE WINES OF VERONA

At a time when quality wines appear to be conceivable only if made in wooden vats, our confidence in the potential of the grapes has led us to create Boscarel: a wine that matures entirely outside the cask; it is the result of the interaction between the land, its vineyards, agronomic and enological practices. It is made from a combination of Cabernet and Merlot grapes, fermented at controlled temperatures with prolonged steeping of the skins. The climate and the moraine-alluvial soil contribute to the excellent ripening of the grapes.

PRODUCTION

85% Merlot, 15% Cabernet is the blend used to obtain Boscarel. The grapes are pressed and fermented separately (because of different ripening times) and the skins are macerated for 15 days. In the second/third ten-day period of October they are blended, then malolactic fermentation follows. After winter storage, the wine is bottled in Spring.

ORGANOLEPTIC DESCRIPTION



Fresh young wine of an intense ruby red colour with purple shades; it has an intense flavor profile with hints of wild berries. The flavour is full, smooth, typical and balanced. When first poured, it releases an intense bouquet of raspberry and blueberry, creating very pleasant taste sensations.

PAIRINGS AND SERVING

It is an excellent partner to red meat and medium-mature cheese. Should be served at 16-18° C.



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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.