



Bosan

Amarone della Valpolicella Classico Riserva DOCG 2016

Climate Trends

The 2015/2016 winter was warmer than average across all the growing area, with almost no precipitation except for a brief snowfall. Early April brought a cold, rainy spell lasting until mid-May. Typical summer storms occurred within the seasonal norm, with only one localized hail event in the higher Valpolicella hills. September brought stable weather with some heavy rain, but warm temperatures and good ventilation allowed for a favorable end to the growing season.

Vinification & Maturation

Grapes selected for Amarone Bosan are picked 1-2 weeks earlier than Valpolicella Classico's. The best bunches are arranged in a single layer inside small crates. Following drying inside the large 'fruttai' rooms, where grapes lose 30% of their weight, maceration lasts for 20 days. After removing lees, malolactic fermentation in stainless steel follows, completed by 3 years of French barrique ageing and 12 months of bottle ageing.

Tasting Notes

Bosan Riserva 2016 shows an intense garnet hue. The nose offers rich aromas of jam, morello cherry, plum, and dark chocolate, complemented by subtle notes of black truffle and liquorice. On the palate, it is full-bodied, with a smooth and rounded character that balances the alcohol. The finish is remarkably long, persistent, and highly complex.



Soil: limestone, volcanic



Drying period: 3 months ca.



Grape Varieties:

Corvina Veronese,
Corvinone, Rondinella



Winemaking process: vinification & malolactic fermentation in stainless steel (3 years), barrique (3 years); stainless steel (2 years); bottle ageing (2 years min.)



Harvest Date: between 25 September and 15 October



Service temperature 16-18°C
(60,8-64°F)

Wine Data:

Alcohol: 15,50%

Total acidity: 5,40 g/l

Volatile acidity: 0,70 g/l

Dry extract net: 33,50 g/l

Reducing sugar: 4,00 g/l

Formats: 0,75 l