



FOND. 1936

# CESARI



## Valpolicella Ripasso Superiore DOC Bosan 2020

### Climate Trends

Autumn was cold, with abundant snowfall, followed by a mild and dry winter, with few particularly cold days and an adequate level of humidity. Spring recorded very low temperatures, especially in March. Summer was marked by heat and significant temperature fluctuations, with a peak of high temperatures at the end of July and an intense hailstorm at the end of August.

### Vinification & Maturation

The ripasso process lasts about 15 days, enhancing the wine's color, structure, aromas, and tannins, while also increasing the alcohol content compared to the base wine.

After the final racking in March and the malolactic fermentation, the wine undergoes aging for approximately 18 months in French oak barrels. The aging process is completed in bottle for a further 8 months.

### Tasting Notes

The Valpolicella Ripasso Superiore Bosan 2020 has a rounded profile with delicate spiciness. On the eye, it shows an intense violet color. On the nose, it stands out for its complexity, with notes of red fruits and spiced cherries. The palate is full and well-balanced, at the end it reveals a subtle acidity softened by hints of cocoa and roasted coffee.



**Soil:** limestone, volcanic



**Winemaking process:** vinification ripasso; stainless steel; barrique; stainless steel; final aging in bottle



**Grape Varieties:** Corvina Veronese, Corvinone, Rondinella



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



**Harvest Data:** beginning of October

**Alcol:** 14,00%

**Total Acidity** 5,40 g/l

**Volatile Acidity** 0,60 g/l

**Total dry extract :** 33.2 g/l

**Reducing sugars:** 3.5 g/l

**Formati:** 0,75l - 1,5 l

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.

Gerardo Cesari S.p.A. - Via Progni 81 - 37022 Fumane (VR) - Info@cesari.it - www.cesari.it - tel. +39 0452160150