FOND. 1936

CESARI

Bosco

Amarone della Valpolicella Classico DOCG 2020

Climate Trends

Autumn was marked by cold conditions and frequent snowfall, giving way to a mild, dry winter.
Sufficient humidity contributed to the vines' readiness for a spring that remained unusually chilly, with temperatures nearing or dipping below zero in March.
Early June saw hailstorms, followed by rain and cooler temperatures that lasted until around the 20th.
Summer brought moderate heat with favorable day–night temperature shifts, though late July experienced a spike in heat, which was eased by thunderstorms beginning in early August.

Vinification & Maturation

Selected grapes are placed in small crates and dried in a spacious, well-ventilated room in our winery known as 'fruttaio' until December. During this period, the grapes lose about 30% of their weight and their sugar content rises, which is essential for the subsequent fermentation process (which follows an 8-day cold maceration at 6°C). The wine then undergoes a maturation phase lasting three years, including 24 months of aging in oak barrels and an additional 6 to 8 months of bottle aging.

Tasting Notes

The wine displays a deep ruby red color with garnet reflections. Its aroma reveals classic notes of cherry, blackberry, chocolate, and sweet spices, which carry through to the palate, offering a medium to full body. Smooth and warm in texture, it presents a complex character while remaining delicate and elegant. The finish, preceded by vibrant berry notes, surprises with a balanced sweet-and-sour nuance and gentle tannins.

Soil: Clay, alluvial.

Grape varieties: Corvina Veronese, Corvinone, Rondinella

Harvest date: between 20 September and 15 October

Drying period: 3 months

Winemaking process: vinification & malolactic fermentation in stainless steel; stainless steel (1 year), barrique and tonneaux (2 years); stainless steel (1 year), bottle (6 months)

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

Wine Data:

Alcohol: 15,50%
Total acidity: 5,65 g/l
Volatile acidity: 0,65 g/l
Total dry extract: 36,70 g/l
Reducing sugar: 4 g/l

Formats: 0,75 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.

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