



Bosan

Amarone della Valpolicella Classico Riserva DOCG 2017

Climate Trends

The 2017 growing season in the Marano di Valpolicella area, home to the Bosan vineyard, was characterized by warm and dry conditions, with limited rainfall throughout the summer months. The elevated temperatures promoted optimal grape ripening, while the typical day-to-night temperature variations of the Marano hills helped preserve freshness and aromatic complexity. September rains supported the final stages of maturation, resulting in healthy, concentrated grapes of outstanding quality.

Vinification & Maturation

The grapes destined for Amarone Bosan are harvested one to two weeks earlier than those used for Valpolicella Classico. Only the finest bunches are hand-selected and carefully arranged in a single layer within small crates. The grapes then undergo the traditional appassimento process in well-ventilated drying lofts (fruttai), where they lose approximately 30% of their weight. Fermentation is preceded by a 20-day maceration, followed by malolactic fermentation in stainless steel after racking. The wine is subsequently matured for 36 months in oak barriques and completed with a further 12 months of bottle ageing, enhancing its depth, complexity and elegance.

Tasting Notes

Bosan Riserva 2017 reveals a deep garnet-red hue of remarkable intensity. The bouquet is layered and sophisticated, offering aromas of spirit-soaked fruit, ripe morello cherries and plum compote, enriched by nuances of cocoa, sweet spices and subtle balsamic notes. Rich and concentrated on the palate, it combines depth and elegance with a velvety texture and seamless balance. The finish is long, powerful and remarkably persistent, leaving a lasting impression of complexity and finesse.



Soil: limestone, volcanic



Winemaking process:

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



Grape Varieties:

Corvina Veronese, Corvinone, Rondinella



Drying period: 3 months ca.



Harvest Date: between 25 September and 15 October



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

Wine Data:

Alcohol: 15.50%
Total acidity: 5.60 g/l
Volatile acidity: 0.70 g/l
Dry extract net: 33 g/l
Reducing sugar: 4.00 g/l

Formats: 0,75 l - 1.5 l - 3. l - 5 l