

Cesari

Bosan Amarone della Valpolicella DOC

80% Corvina, 20% Rondinella

Tasting Notes:

This limited-production, single vineyard Amarone is produced in the prestigious Illasi Valley. Concentrated and full-bodied, Bosan displays jammy, raisined fruit flavors. Ripe red cherry notes envelope the palate, while subtle cocoa and vanilla notes follow on the lengthy finish. A powerful wine by nature with a velvety texture, Cesari Bosan Amarone is rich, elegant, and warm. Serve with decadent dishes, from hearty roasts to bitter chocolate desserts. Capable of aging 10+ years.

Vineyards:

Region: Valpolicella, Veneto, Italy
Name: Bosan
Size: 5 hectares
Soil Composition: Alluvial, tuffaceous soil with a clayey consistency

Winemaking:

Harvest: Carefully selected by hand directly in the vineyard in late September. The best bunches are placed in plastic crates in a single layer and sent to the *fruttai* (drying facility).

Fermentation: The grapes lost about 30-40% of their original weight after undergoing *appassimento* (drying) for 4 months. In late January, whole bunches are pressed and the must undergoes a slow fermentation on the lees in stainless steel tanks at a controlled temperature for 30 days. The yeasts are carefully selected to resist the high alcohol content and the cold temperatures of winter. Before undergoing malolactic fermentation, the wine is racked off the lees.

Aging:

Extensively aged for a total of nearly 6 years, first in French & Slavonian oak barrels, followed by 12-15 months in bottle.

Technical Data:

Alcohol: 15.8%
Acidity: 5.7 grams/liter
Residual Sugar: 6.5 grams/liter
Dry Extract: 32.8 grams/liter



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201.689.3256

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