

Cesari

Bosan Ripasso Valpolicella Superiore DOC

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| Grape(s): | 80% Corvina 20% Rondinella |
| Type: | Dry Still Red |
| Alcohol: | 14.3% |
| Region: | Valpolicella, Veneto, Italy |

A limited-production, single-vineyard Ripasso named after the vineyard from which it is produced. Literally translated, Ripasso means “re-passed.”

Vineyards:

East of the city of Verona in the Veneto region in the extended Valpolicella region, is the Illasi Valley. The densely-planted Bosan vineyard covers 10 hectares of land here. The soil is alluvial and tuffaceous with a clayey consistency.

Technical Data:

Residual Sugar: 7.5 grams/liter
Acidity: 5.8 grams/liter
Dry Extract: 30.1 grams/liter

Winemaking:

In September, a manual harvest took place. The grapes were immediately soft-pressed to keep the skins intact. Fermentation took place in temperature-controlled stainless steel tanks. After having produced the Bosan Amarone in January, the pomace was utilized to initiate a secondary fermentation. The fresh wine produced in September was “re-passed” on the dried grape skins. This 15-day process gave the wine more structure, fragrance, color, and tannins, in addition to increasing the alcohol content. Malolactic fermentation occurred. After racking in late February, the wine was aged in French oak barrels for 12 months, followed by *assemblage* in large oak casks for 6 months. Finally, the wine was refined an additional 8 months in bottle.

Tasting Notes:

While not as powerful as Amarone, Ripasso wines still possess many of the same unique qualities, only less intense. It is a full-bodied wine with notes of red fruit and spice. Concentrated dried fruit flavors lead the way to a smooth, velvety finish with hints of cocoa and toasted coffee.

Food Pairings:

The perfect pairing with fully flavored risottos, a staple dish in the Veneto region, and pot roasts.



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