

Cesari

Il Bosco Amarone della Valpolicella Classico DOC

80% Corvina, 20% Rondinella

Tasting Notes:

A single-vineyard Amarone produced from the Il Bosco vineyard nestled in the heart of Valpolicella Classico. The wine is rich with concentrated flavors of preserved fruit, particularly cherries. The bouquet is layered with hints of baking spices, cocoa, and toasted nuts through the long finish.

Vineyards:

Region: Valpolicella Classica, Veneto, Italy
Name: Il Bosco
Size: 4 hectares
Soil Composition: Clayey, with a high content of limestone

Winemaking:

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

Fermentation: After losing 30-40% of their original weight from undergoing *appassimento* (drying) for 4 months. Whole bunches are pressed in late January. The must undergoes a slow fermentation on the lees in stainless steel tanks at a controlled temperature for 30 days. Yeasts are carefully selected to resist the high alcohol content and the cold winter temperatures. The wine is racked off the lees before undergoing malolactic fermentation.

Aging:

Aged 2+ years in French & Slavonian oak barrels, then refined in bottle an additional year or so.

Technical Data:

Alcohol: 15.5%
Acidity: 6.0 grams/liter
Dry Extract: 31.0 grams/liter



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