

CESARI

Amarone della Valpolicella Classico Riserva DOCG Bosan 2015



Climatic trend

The 2015 vintage is punctuated by climatic extremes subjecting vines to significant stress. Peak temperatures in winter and the following months break 20-year records, particularly July's. Above-average precipitations at the beginning of the year is countered with a rain-free April. In contrast, average values are recorded in the following months.

Vinification & maturation

Grapes selected for Amarone Bosan are picked 1-2 weeks earlier than Valpolicella Classico's. The best bunches are arranged in a single layer inside small crates. Following drying inside the large 'fruttai' rooms, where grapes lose 30% of their weight, maceration lasts for 20 days. After removing lees, malolactic fermentation in stainless steel follows, completed by 3 years of French barrique ageing and 12 months of bottle ageing.

Tasting notes

Bosan Riserva 2015 displays a deep garnet colour. On the nose, it reveals concentrated aromas of jam and morello cherry, plum and dark chocolate, with hints of black truffle and liquorice. The palate is full, with softness and roundness to balance the alcohol content. The finish is very long, persistent and of great complexity.



Soil: limestone, volcanic



Grape varieties: 40% Corvina;
40% Corvinone; 20% Rondinella



Harvest date: 20
September-15 October



Drying period: 3 months



Winemaking process:
vinification & malolactic
fermentation in stainless
steel; stainless steel (2 years),
barrique (3 years); stainless
steel (1 year); bottle ageing
(1 year min.)



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

Wine data:

Alcohol: 15,50%
Total acidity: 5,40 g/l
Volatile acidity: 0,65 g/l
Total dry extract: 32,50 g/l
Reducing sugars: 4,00 g/l

Formats: 0,75l