



Valpolicella Classico Superiore DOC Bosan 2021

Climatic trend

Winter records temperatures in the seasonal average and widespread rainfall, allowing a good water supply to be stored. In spring, temperatures drop below the national average, but the vine's phenological development proceeds smoothly. The large temperature variations between night and day in August, balanced by humidity, allow for improved ripening conditions in the final weeks before harvest.

Vinification & maturation

Following a late harvest compared to the bunches destined for other productions, the Corvina, Corvinone, and Rondinella grapes undergo a 10-12 day maceration to achieve their full potential. Malolactic fermentation is followed by maturation in stainless steel and at least three months of bottle ageing.

Tasting notes

Valpolicella Classico Superiore DOC Bosan 2021 is a harmonious wine with intense cherry and ripe red fruit aromas. Its structure, elegance, and softness create an enveloping and enthusiastic tasting experience.



Soil: limestone, volcanic



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



Harvest date: first 10 days
of October



Winemaking process:
vinification & malolactic
fermentation in stainless steel;
stainless steel (1 year)



Service temperature: 16-18°C
(60,8-64,4°F)

Wine data:

Alcohol: 13,00%
Total acidity: 5,50 g/l
Volatile acidity: 0,40 g/l
Total dry extract: 28,30 g/l
Reducing sugars: 5,00 g/l

Formats: 0,75l