



Valpolicella Ripasso Superiore DOC Bosan 2019

Climatic trend

Mild autumn and winter: the former with good rainfall, the latter with little precipitation. February's warm temperatures carry on through April, while May is rainy and cold, with snow at high altitudes. Downpours, low temperatures and humidity persist until June, providing substantial water supplies. Summer is very hot, with peaks of 42°C, without precipitation until August's storm events.

Vinification & maturation

The two-week-long 'Ripasso' process imparts colour, structure, aromas, and tannins while raising the alcohol level compared to the original wine. After March's final racking and malolactic fermentation, the wine ages for about 12 months in French oak barrels. This is followed by blending in oak barrels for a further 6 months. Maturation is completed in the bottle for an additional 8 months.

Tasting notes

Valpolicella Ripasso Superiore DOC Bosan 2019 is round, spicy, and delicate. It presents an intense purple colour, while the nose expresses all its complexity with notes of red fruits and tangy cherries. The body is full and harmonious. The aftertaste has a slight acidity smoothed by hints of cocoa and roasted coffee.



Soil: limestone, volcanic



Grape varieties: Corvina;
Corvinone; Rondinella



Harvest date: first 10 days
of October



Winemaking process:

- 'Ripasso' vinification (10 days);
- stainless steel (1 year);
- barrique (18 months);
- stainless steel (6 months);
- bottle ageing (6 months min.)

Wine data:

Alcohol: 14,00%
Total acidity: 5,50 g/l
Volatile acidity: 0,60 g/l
Total dry extract: 30,10 g/l
Reducing sugars: 4,00 g/l

Formats: 0,75l



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