

CESARI

Valpolicella Classico DOC 2023



Climatic trend

Significant climate fluctuations mark this vintage. Autumn 2022 began with a warm October, reaching 25–26°C peaks, followed by a cold, snowy November and a mild December. Temperatures dropped sharply in January, with an arctic chill settling in by the end of the month. A Spring-like February spurred early budding in the vines. Spring 2023 was generally mild, although April was cold and rainy. The summer was warm, with peak temperatures in late August, interrupted by heavy, torrential rains.

Vinification & maturation

Produced according to the typical red winemaking process, including cold pre-fermentation maceration at 6°C for 7 days. After malolactic fermentation, micro-oxygenation occurs in stainless steel for 15-20 days.

Tasting notes

On the eye, Valpolicella Classico Cesari 2023 is more delicate than the 2022 vintage, reflecting the climatic challenges of the growing season. The nose reveals intense blackberries and cherry aromas echoing on the palate. The lively acidity and balsamic notes, typical of Valpolicella Classico, lend structure and freshness to the wine. The finish is marked by elegant, refined tannins.



Soil: Various soil types, mainly calcareous and clay. Trained with Veronese pergola. Located between 150 and 500 meters above sea level, with morainic-alluvial origins



Grape varieties: Corvina; Corvinone; Rondinella; Molinara



Harvest date:
20 September-10 October



Winemaking process:

- Vinification in stainless steel
- Maturation in stainless steel (6 months)

Wine data:

Alcohol: 12,50%
Total acidity: 5,50 g/l
Volatile acidity: 0,35 g/l
Total dry extract: 24,00 g/l
Reducing sugars: 4,00 g/l

Formats: 0,75l



Service temperature:
12-14°C (53,6-57,2°F)