

Cesari

Bosan Ripasso Valpolicella Superiore DOC

80% Corvina, 20% Rondinella

The Ripasso technique, historically tied to Valpolicella, makes it possible to reinforce and strengthen a wine, by taking the pressings leftover from the Amarone process and adding regular Valpolicella juice and allowing a 2nd fermentation to occur which in turn creates this fully expressive "Baby Amarone" wine.

Tasting Notes:

Brilliant with intense purple color, the bouquet expresses its complexity by notes of red fruits and spicy cherries. Full bodied and harmonic, slight acidity could be enjoyed in the aftertaste, smoothed out velvety by hints of cocoa and toasted coffee. It goes well with game, grilled meats and stews as well as very mature cheeses.

Vineyards:

Region: Valpolicella, Veneto, Italy
Name: Bosan
Size: 10 hectares
Training Method: Pergola Veronese
Soil Composition: Mostly cretaceous, calcareous, stony and well drained
Elevation: 150 meters

Winemaking:

Harvest: Hand-harvested in late September

Fermentation: After harvest, wines are soft-pressed and placed in temperature controlled stainless steel tanks. After the Bosan Amarone is produced in January the wine is then repassed through the pomace and left to rest for 15 days while a 2nd fermentation occurs.

Aging:

12 months in large French oak casks followed immediately by an additional 6 months in oak barrels. An additional 8 months of aging is then done in bottle before release.

Technical Data:

Alcohol: 14%
Acidity: 5.8 grams/liter
Residual Sugar: 7.5 grams/liter
Dry Extract: 30.1 grams/liter



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