

Cesari

Veneto, Italy

Amarone della Valpolicella Classico DOC

Grape Variety: 70% Corvina 20% Molinara 10% Rondinella



Vinification Process: In late September, a highly selective manual harvest of only the best fruit was carried out directly in the vineyard. Placed in crates in a single layer, the grapes were transported to *fruttai* - well-ventilated rooms – where they were left to dry for 3-4 months during which time they were constantly monitored to avoid rot. In January, after losing 30-40% of their original weight, the raisined fruit was pressed and underwent maceration for 25 days. Yeasts were strictly selected as they must be resistant to both high alcoholic content and cold temperatures given the climatic conditions at the time. To complete malolactic fermentation, the wine was racked off the lees and transferred into stainless steel vats. Matured in French Allier barriques and tonneaux, followed by large Slavonian oak casks for a total of 3 years. The wine was further refined in bottle for an additional 8 months prior to release.

Description: On the nose, the typical notes of raisined fruit and cherry flavors are dominant. Mild hints of vanilla and spice are present as well. Elegant and warm with a velvety mouthfeel. Incredibly long, persistent finish that lingers on the palate. Amarone ages gracefully for upwards of 10 years if stored properly.

Food Pairing: Decant prior to consumption. Enjoy with hearty dishes, such as game or grilled red meats, as well as fully-flavored, aged cheeses.

Vineyards: Produced from vineyards scattered throughout the historic Valpolicella Classic production area in the towns of Negrar, Marano, Sant’Ambrogio, Fumane and San Pietro in Cariano. Although the soil varies, it is mostly clayey in consistency with element of tufa rock and limestone.

Alcohol: 14.5%

Additional Winery Information:

In September, a manual harvest took place. The grapes were immediately soft-pressed to keep the skins intact. Fermentation took place in temperature-controlled stainless steel tanks. After having produced the Bosan Amarone in January, the pomace was utilized to initiate a secondary fermentation. The fresh wine produced in September was “re-passed” on the dried grape skins. This 15-day process gave the wine more structure, fragrance, color, and tannins, in addition to increasing the alcohol content. Malolactic fermentation occurred. After racking in late February, the wine was aged in French oak barrels for 12 months, followed by *assemblage* in large oak casks for 6 months. Finally, the wine was refined an additional 8 months in bottle.