

“BOSAN” 1997

Amarone della Valpolicella

The result of a decade of research and agronomical study, Amarone Bosan originates in Valpolicella, and is made from 80% Corvina and 20% Rondinella grapes. The quality of this wine comes from the combination of careful management of the vineyard, the intensity of the plantation, accurate pruning, thinning and selection of only the best bunches to obtain a grape which, after drying for four months, is made into this extraordinary wine, refined in large oak barrels, *barriques* or casks, after which it undergoes a long period of rest in the bottle. Thus, nearly six years are required before Amarone Bosan can leave our cellars, rich with all our experience and the characteristics of the great vintage of 1997.

1997 Vintage

A rather dry period in late winter with very stable average temperatures favoured early germinating, 8-10 days in advance with respect to normal, but lower temperatures in April slowed development. The summer was hot and sunny and this situation continued through September favouring the harvesting activities and ensuring harvest of perfectly healthy grapes with a high concentration of sugars. The year 1997, though output was scarce from a quantitative point of view, was exceptional in terms of quality.

Production

Grapes destined to produce the Amarone have to be harvested 1-2 weeks in advance respect those for the Valpolicella. During harvest the best clusters are picked and placed, very carefully and just in one lay, in small wooden boxes. The grapes are left to dry in rooms called “Fruttai”, where there are large openings or windows to allow the free flow of the air which is vital to avoid the risk of rots.

The drying process takes place until the middle of January and during these months, clusters are continuously controlled and eventually removed if damaged.

At the end of the drying period, grapes have lost 30-40% of

their initial weight and have naturally enhanced flavour and higher concentration of sugar, who is indispensable to guarantee a consistent alcohol degree (around 16% by vol.) during the following fermentation. Technique of maceration used is on skins, having a duration of 20-30 days.

Due the high alcohol level obtained during the fermentation, the yeasts have to be chosen in reason of their resistance to it and to the low temperatures (fermentation comes within January and February). The wine is racked off its lees and transferred to stainless steel vats where malolactic fermentation takes place. At this stage begin the ageing of the wine that will last for three years, partly in large oak barrels (Slavonian) and partly in French *barriques* and *tonneaux* (Allier). Ageing is completed with another 12-15 months resting in the bottle before release.

25,000 bottles came out of our cellars from the 1997 vintage.

Organoleptic description

More than ten years after the launching of the Bosan project and following six years' bottle ageing. Bosan shows himself with a dark red intense colour with orange highlights, it boasts a mature, evolved bouquet foregrounding emphatic notes of toast and coffee, which then yields to rich cherry preserves and ripe wild red berryfruit that have emerged from earlier bright cherry aromas. It shows great balance on the palate, alcoholic warmth, and a fine harmony of acidity and tannins that continues on into the lengthy finish. We recommend it also by itself, as the ideal meditation wine.

Analytical data

Alcohol: 16%
Total acidity: 5,5 g/l.
Clean acidity: 0,65 g/l.
Reducing sugar: 8.2 g/l.
Net dry extract: 31,0 g/l.

