

## “BOSAN” 1998

### 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 1998.

#### 1998 Vintage

The winter season had above average temperatures. This led to an early vegetative cycle mitigated by rains and the lowering of the average April-May temperatures. Summer was very hot and sunny with temperatures far above the average especially in the month of July, which led to the grapes maturing one week early.

#### 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 30 days.

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.

30,500 bottles came out of our cellars from the 1998 vintage.

#### Organoleptic description

Aromas of spice, cocoa powder, and chocolate enrich Bosan’s hallmark evolved impressions of wild berry preserves. In the mouth, it opens to impressive volume and massive power, yet its displays silky texture, alluring warmth, and superb elegance. Bosan is at its best when enjoyed with wild game, grills and stews, however we recommend it also by itself, as the ideal meditation wine, but many wine-lovers will enjoy just sipping it with friends and family.

#### Analytical data

Alcohol: 15.8 %  
Total acidity: 6.0 g/l.  
Clean acidity: 0.78 g/l.  
Reducing sugar: 8.3 g/l  
Net dry extract: 31.5 g/l.

