

2017

Il Bosco

Amarone della Valpolicella
Denominazione di Origine
Controllata e Garantita
Classico



CESARI
FINE WINES OF VERONA

Production area: "Il Bosco" vineyard, Castelrotto di San Pietro in Cariano, Verona.

Vineyard surface: 5 ha.

Training system: pergola veronese.

Soil: calcareous soil, consisting of red limestone with marly sediments. The steep hilly ground and the soil composition guarantee a perfect drainage.

Grape varieties: 80% Corvina, 20% Rondinella.

2017 climatic trend

A dry winter with little rainfall limited to February. In general, temperatures were below average and thanks to the temperature changes of the second decade of August and the rains of September, the grapes reached the cellar perfectly ripe.

Production

The grape varieties were made up of approximately 80% Corvina and 20% Rondinella. During the grape harvesting, only perfectly unblemished and dry clusters were selected and placed in shallow crates in single layers. They were left to dry in well-aired locations, called fruit cellars, to avoid mould. The drying process lasted until half of December. During these months the bunches were constantly checked and discarded if damaged. At the end of the drying period, the grapes lose 30% of their weight. Their concentration of sugar increases, aiding the following fermentation, ensuring a final alcoholic level of about 15%. Maceration is carried out in contact with the skins for 20- 30 days.

As the Amarone fermentation period is between December and January and the alcoholic level is high, yeasts are strictly selected to be resistant both to alcohol and to cold. After drawing off the lees, the product is placed in steel vats in order to complete malolactic fermentation over the following months. At this point, a two-year aging process takes place in French Oak Barriques and in middle-size Slavonian Oak barrels. Before its release on the market, the wine is left to age for at least one year in bottle.

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Organoleptic description

Deep red colour with red garnet tones. A typical aroma of cherry, blackberries, chocolate and sweet spices follow through to a medium-to-full bodied palate. Velvety, warm, it is complex and at the same time delicate, elegant and poised with a bright berry feel before the bittersweet twist in the end. Smooth tannins to close.

Pairing and serving

Perfect to pair with red meat, game meat and mature cheese.
Serve at 18-20° C. Open at least two hours before serving.

Shelf life: 20 years.



Analytical data

Alcohol: **15.50%**
Total acidity: **5.40 g/l**
Clean acidity: **0.70 g/l**
Net dry extract: **32.00 g/l**
Residual sugar: **3.30 g/l**

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Consumption of alcoholic beverages is not recommended for children, the aged, pregnant women and those with immunodeficiency. It impairs the ability to drive a car or operate machinery. Sales/consumption of alcoholic beverages may be forbidden to young people in certain Countries. Contains Sulfites.

