

2018

Ripasso BOSAN

Valpolicella Ripasso

Denominazione di Origine

Controllata Superiore



CESARI

FINE WINES OF VERONA

Vineyard Location: Marano valley.

Vineyard surface: 10 ha.

Training System: pergola veronese.

Soil: alluvional deposits of streams descending from the slopes of the Lessini Mountains' ridges. Medium texture with gravels and abundant limestone skeleton ensure a good drainage.

Grape varieties: 80% Corvina, 20% Rondinella.

2018 Climatic trend

At the beginning of Spring temperatures were overall very low until the second week of March, then afterwards they increased above the average with heavy rainfalls.

During June and July the weather was cool and rainy, whereas in August it was dry with high temperatures. In the first week of September frequent rainfalls occurred, then the weather became dry again.

Production

The Valpolicella is the result of a blend of 80% Corvina Veronese and 20% Rondinella. The "Ripasso" technique, historically used in Valpolicella, it consists of the blend of wines of the same vintages or previous vintages with the fermented marcs of dried grapes, used to produce Amarone. The main purpose is to enhance and strengthen the Valpolicella wine, using what remains of the noble Bosan Amarone marcs after the fermentation. This process lasts around 15 days. The Valpolicella, which has undergone this process, acquires colour, structure, aromas and tannins and higher alcohol content. After the final drawing off in March and malolactic fermentation, the wine ages for around 12 months in French oak barriques, already used after the ageing of the Bosan Amarone Riserva. Ageing is completed with at least another 8 months in the bottle.

Organoleptic description

Brilliant with an intense ruby red colour, the bouquet expresses its complexity through notes of red fruits and spicy cherries. Full bodied and harmonic, its slight acidity can be enjoyed in the aftertaste, smoothed out with hints of cocoa and toasted coffee.

Pairing and serving

Ripasso Bosan pairs well with game, grilled meat, stews as well as risotto, pasta with flavoursome sauces and very mature cheese. To be served at 18°-20°C. Open at least two hours before serving.

Shelf life: 10 years.



Analytical data

Alcohol: **14.00%**

Total acidity: **5.40 g/l**

Clean acidity: **0.60 g/l**

Net dry extract: **30.50 g/l**

Reducing sugar: **4.00 g/l**

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Gerardo Cesari



Gerardo Cesari S.p.A. S.U.

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.