



# Cesari Amarone “Bosan”



**Varietal:** 80% Corvina 20% Rondinella

**Alcohol %:** 15.8

**Acidity:** 5.7 g/l

**Sugar Residual:** 6.5 g/l

**Dry Extract:** 32.8 g/l

**Barrel Aging :**

Extensively aged for a total of nearly 6 years, first in French & Slavonian oak barrels, followed by 12-15 months in bottle.

**Tasting Notes:**

This limited-production, single vineyard Amarone is produced in the prestigious Illasi Valley. Concentrated and full-bodied, Bosan displays jammy, raisined fruit flavors. Ripe red cherry notes envelope the palate, while subtle cocoa and vanilla notes follow on the lengthy finish. A powerful wine by nature with a velvety texture, Cesari Bosan Amarone is rich, elegant, and warm.

**Winemaking:**

The grapes lost about 30-40% of their original weight after undergoing appassimento (drying) for 4 months. In late January, whole bunches are pressed and the must undergoes a slow fermentation on the lees in stainless steel tanks at a controlled temperature for 30 days. The yeasts are carefully selected to resist the high alcohol content and the cold temperatures of winter. Before undergoing malolactic fermentation, the wine is racked off the lees.

**Food Pairing**

Serve with decadent dishes, from hearty roasts to bitter chocolate desserts.

**Accolades**

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2010	93 pts, Decanter
2008	94 pts, Robert Parker



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