



Cesari

Amarone "Il Bosco"



Varietal: 80% Corvina, 20% Rondinella

Elevation:

Practice:

Dry Extract: 31.0 g/L

Appellation: Veneto, Italy

Production:

Alcohol: 15.5%

Acidity: 6.0 g/L

Residual Sugar:

pH Level:

Tasting Notes:

A single-vineyard Amarone produced from the Il Bosco vineyard nestled in the heart of Valpolicella Classico. The wine is rich with concentrated flavors of preserved fruit, particularly cherries. The bouquet is layered with hints of baking spices, cocoa, and toasted nuts through the long finish.

Aging:

Aged 2+ years in French & Slavonian oak barrels, then refined in bottle an additional year or so.

Winemaking:

After losing 30-40% of their original weight from undergoing appassimento (drying) for 4 months. Whole bunches are pressed in late January. The must undergoes a slow fermentation on the lees in stainless steel tanks at a controlled temperature for 30 days. Yeasts are carefully selected to resist the high alcohol content and the cold winter temperatures. The wine is racked off the lees before undergoing malolactic fermentation.

Food Pairing:

Beef, Lamb, Game (deer, venison), Blue cheese

Accolades:

2011 James Suckling – 92 pts

2010 Wine Spectator – 91 pts