

## **GERARDO CESARI** **2015 Ripasso Valpolicella, Classico, BOSAN**

Following the experience where we obtained a great Bosan amarone, 2001 marked the year when this superior Ripasso Valpolicella arrived. It was created in the month of March with refermentation lasting around 15 days of amarone Bosan on top of the dried marc of the Bosan vineyard.

This traditional technique, historically tied to Valpolicella, makes it possible to reinforce and strengthen a wine, defining it in a unique and unrepeatable way.

At the end of this “ripasso” period, the drawing off provided us with a product full of colour, body, aromas and tannins. After malolactic fermentation, subsequent maturing in casks and French oak barrels and long ageing in bottles.

### **Production**

The Valpolicella is the result of a blend composed of 80% Corvina Veronese and 20% Rondinella.

The “Ripasso” technique has been historically used in Val-policella, and can be summarised as the refermentation of vines of the same vintage or previous vintages on the fer-mented marc of grapes dried to produce amarone.

Its main purpose is to reinforce and strengthen the Valpoli-cella taking what remains in the noble Bosan amarone marcs. The refermentation lasts around 15 days, the Valpo-licella which has undergone this process acquires colour, structure, aromas and tannins and around 1 to 1.5 percent-age points in alcohol content compared to the original wine. After the final drawing off in March and malolactic fermenta-tion, the wine is sent for maturing for around 12 months in French oak casks, followed by assemblage in oak barrels for a further 6 months. Ageing is completed with at least another 8 months in bottles.

### **Tasting description**

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

### **Food pairing and serving tips**

It goes well with game, grilled meats and stews as well as very mature cheeses. Ideal for cocktails. To be served at 18-20°C. Open at least two hours before serving.

### **Analytical data**

Alcohol: 14.0%  
Total acidity: 5.80 g/l.  
Clean acidity: 0.60 g/l.  
Reducing sugar: 7.5 g/l  
Net dry extract: 30.1 g/l.