

GERARDO CESARI

Amarone

Produced in the towns of Negrar, Marano di Valpolicella, Sant'Ambrogio, Fumane, San Pietro in Cariano (the historic area of Valpolicella Classico production). The drying on racks of the Corvina, Rondinella, Rossignola and Negrara grapes until mid January and the ageing in large oak barrels and barriques, together with the long period of rest in bottles, allow us to enjoy this great wine.

Production

Grape varieties made up of 70-75% Corvina Veronese, 20% Rondinella and 5% Rossignola e Negrara. The grapes to be used in the Amarone production are harvested 1-2 weeks earlier than those for the Valpolicella wine. During the grape harvesting, only perfectly unblemished and dry clusters are selected and placed in shallow cases in single layers. They are left to dry in selected well-aired locations, called "fruttai", to avoid being attacked by mould. The drying process lasts until the end of January. During these months the bunches are constantly checked and discarded if damaged. At the end of the drying period, the grapes lose 30-40% of their weight and their concentration of sugar, an indispensable element during the following fermentation stage to ensure a noteworthy alcoholic level (around 15%), is increased. Maceration is carried out on contact with the skins for a period of 20-30 days. During fermentation, given the high alcoholic level that is produced, the yeasts must be strictly selected and be resistant both to alcohol and to cold (the Amarone fermentation period is between January and February). After drawing off the lees, the product is placed in steel vats in order to complete malolactic fermentation in the following months. At this point, the maturation process, lasting three years with ageing 12 months in large barrels (Slavonian oak) and 20% in small casks, barriques and tonneaux (French oak), will take place. Prior to the release of the product, the wine is left to mature for at least 6-8 months in the bottles.

Organoleptic description

Typical aromas of ripe fruit, fruit preserve and cherry are immediately perceived on first olfactory examination. Particularly striking is the incredible long length that lingers on the palate, when the wine displays all its strength through a warm and elegant body.

Pairing and serving

It is an excellent partner to game, grilled and stewed meats, but is also a "conversation wine". Recommended drinking temperature 18-20°C. To be uncorked at least two hours before serving.

Analytical data

Alcohol: 15.10%
Total acidity: 5,8 g/l.
Clean acidity: 0,60 g/l.
Reducing sugar: 8.0 g/l.
Net dry extract: 32,00 g/l.

Gerardo Cesari Amarone 2014

Rated 90, James Suckling, November 25, 2018

"Aromas of violets and ripe fruit with hints of wet earth and sage. Medium body, delicious tannins and a fresh and fruity finish. Drink now."

Gerardo Cesari Amarone 2013

Rated 92, David Lawrason, WineAlign, September 04, 2018

"Amarone can easily go over the top with ripeness, alcohol and sweetness, but this one is more restrained, and so well balanced. It has classic cherry/strawberry jam corvina fruit, with finely layered herbs, old barrel spice and generally savoury nuances. It is full bodied with firm acidity, dusty, firm tannin and some walnut bitterness on the finish. The length is excellent. Really like the structure here for drinking now, and for ageing."

Gerardo Cesari Amarone 2013

Rated 92, James Suckling, June 25, 2018

"A full and rich wine with chocolate and berry character. Soft, velvety tannins and a delicious finish. Drink now."

Cesari Amarone della Valpolicella Classico 2013

Rated 91, Alison Napjus, Wine Spectator, May 31, 2018

"This well-knit red is medium-to-full-bodied and stylish, with cherry coulis, star anise, fig cake and mineral flavours. Lightly chalky tannins firm the spiced finish. Drink now through 2028."

Gerardo Cesari Amarone 2013

Rated 93, Natalie MacLean, May 23, 2018

"A gorgeous, plush, full-bodied Italian red wine. This Amarone is made using the traditional appassimento style of drying the grapes on straw mats before fermentation to concentrate the flavour, weight and alcohol of the finished wine. Aromas of black cherry liqueur, smoke and spice. Pair with roast beef."

Gerardo Cesari Amarone 2012

Rated 90, Kerin O'Keefe, Wine Enthusiast, December 31, 2016

"Aromas of scorched earth, underbrush, chopped herb and dark spice lead the way on this full-bodied wine. The firm, hearty palate offers dried dark cherry, raisin, clove, anise and tobacco framed in solid, fine-grained tannins"

Gerardo Cesari Amarone 2012

Rated 90, Alison Napjus, Wine Spectator, October 15, 2016

"This harmonious red features ripe and juicy black cherry fruit and tarry mineral character, accented by delicate spice and grilled herb notes. Fresh and appealing, with a lightly chewy finish. Drink now through 2021. 16,660 cases made."

Cesari Amarone Classico DOC 2012

Rated 89, Michael Godel, WineAlign, August 31, 2017

"One of the Veneto's most recognizable and seminal Amarones is this frosted glass example from Cesari and with help from the terrific vintage it's a relatively lithe and very focused wine. The dried fruit character yet resides in the red berry realm, easily still a few years away from thinking in terms of figs, liquorice and bokser. If the uninitiated were to ask where to begin to get a sense of Amarone style I'd direct them straight here. The restraint exercised and the precision achieved is perfectly aligned with the idea of what happens when ripe grapes are dried for up to four months before pressing them. This is what happens. Drink 2017-2020."

Cesari Amarone 2012

Rated 92, Monica Lerner, Wine Advocate, May 31, 2017

"The Cesari 2012 Amarone della Valpolicella Classico is a balanced red wine that walks a thin tightrope. This exuberant wine shows fruity opulence on the one side and sophisticated spice and leather on the other. These converging forces produce a great sense of persistence and length. This wine is put together nicely with all its elements stitched tightly together. Yet, it also shows that sweet fruity opulence that you should expect of Amarone. The blend is 75% Corvina and 20% Rondinella with 5% Negrara and Rossignola."

Cesari Amarone della Valpolicella Classico 2012

Rated 89, Lindsay Groves, DipWSET, March 30, 2017

"Kirch, blackberry preserves, black cherry, cedar, sweet spice, tobacco, cigar and leather notes. Full bodied and lusciously textured with wonderful intensity and robust structure. Drinking gorgeously now but will continue to develop intriguing tertiary character over the next 6-8 years."

Cesari Amarone 2012

**Rated 90, Beppi Crosariol, The Globe and Mail,
February 7, 2017**

"Admirably fresh and restrained for an Amarone, yet fully ripe. Smooth and complex, with dark plum, cocoa, baking spices, tobacco and a hint of cured meat. Good buy for Amarone, too."

Gerardo Cesari Amarone della Valpolicella Classico 2012
Rated 90, Kerin O’Keefe, Wine Enthusiast, December 31, 2016

“Aromas of scorched earth, underbrush, chopped herb and dark spice lead the way on this full-bodied wine. The firm, hearty palate offers dried dark cherry, raisin, clove, anise and tobacco framed in solid, fine-grained tannins.”

Cesari Amarone 2012
Rated 89, Steve Thurlow, WineAlign, November 4, 2016

“A good example of modern Amarone with the power nicely tamed by some fine acidity. It is quite soft and very approachable with aromas of ripe plum and cherry fruit with leather and chestnut tones. Complex, quite delicate and well balanced it is midweight to full bodied with excellent length. Try with a duck ragout. Best 2016 to 2020.”

Cesari Amarone 2012
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“This harmonious red features ripe and juicy black cherry fruit and tarry mineral character, accented by delicate spice and grilled herb notes. Fresh and appealing, with a lightly chewy finish. Drink now through 2021.”