

## **GERARDO CESARI** **2011 Amarone Classico, IL BOSCO**

The Amarone of the "Il Bosco" vineyard is made into wine only when the grapes are perfectly healthy and in vintages of great quality. The vineyard is a small area where the vines are over 18 years old, and where a first selection is made favouring quality over quantity. During the grape harvesting, the grapes are selected and only the best will be placed in the "fruit cellars" for drying to then be pressed in the month of January. The wine is placed in barriques and in big Slavonian barrels to mature for two years. Once bottled, the wine is then aged further for an additional 6-8 months.

### **Production area**

"Il Bosco" vineyard, fraz. CastelRotto di San Pietro in Cariano (Vr).

### **Climatic trend 2010**

The winter of 2010 was long and cold, with a very wet February.

Spring started late, with average temperatures in March well below the sea-seasonal average. All this meant a late start to the growth season.

During the summer, temperatures were slightly below average, while rainfall was higher than usual. All this led to fairly strong growth, with the production of good-sized bunches but with fewer grapes than usual. Temperatures varied greatly during the final ripening phases, allowing the large amounts of sugars and anthocyanins to build-up, and very good phenolic ripeness of the grapes.

The grape harvest began fully in line with the historic average dates; intermittent periods of light rain did not impair the health of the crop but did interfere with picking operations. Overall, 2010 will be remembered as one of the cool-est years of the decade, if not the coolest of all, requiring careful vineyard management, yet at the same time able to provide a good quality crop with quantities in line with the expected yields per hectare.

### **Production**

Grape varieties made up of approximately 80% Corvina and 20% Rondinella. Only bunches originating from the "Il Bosco" vineyard are used in the production of this 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 fruit cellars, 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 two years with ageing in barriques (French oak) and in large barrels (Slavonian oak), will take place. Prior to the release of the product, the wine is left to mature for another 8 months in the bottles.

### **Organoleptic description**

Deep red colour with purple tones. A typical aroma of cherry, spices, cacao and bitter almonds. Full-bodied, velvety, warm, it is a wine which is complex and at the same time delicate and elegant.

### **Analytical data**

Alcohol: 15.5%

Total acidity: 6.00 g/l.

Clean acidity: 0.70 g/l.

Net dry extract: 31.00 g/l.

Reducing sugar: 6.0 g/l.