



**PROFILE WINE GROUP**

*World Wines and Spirits*

BARRIQUE • VINVINO • DU CHASSE

# Tasting Note

## **CASA VINICOLA G. CESARI** **2005 Ripasso Valpolicella, Classico, BOSAN**

Following the experience of three harvests 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.

Spring rainfall was slightly above average. Sunny weather in May favoured excellent flowering and setting, which produced abundant bunches. Summer weather conditions were generally stable; generous rainfall in the second half of August allowed the grapes to increase in size. The large day night temperature range over this period contributed to the steady maturation of the grapes which, together with their healthy condition and well-shaped bunches, contributed to an excellent and regular harvest.

### **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 Valpolicella, and can be summarised as the refermentation of vines of the same vintage or previous vintages on the fermented marc of grapes dried to produce amarone.

Its main purpose is to reinforce and strengthen the Valpolicella taking what remains in the noble Bosan amarone marcs. The refermentation lasts around 15 days, the Valpolicella which has undergone this process acquires colour, structure, aromas and tannins and around 1 to 1.5 percentage points in alcohol content compared to the original wine. After the final drawing off in March and malolactic fermentation, 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**

The predominant cherry bouquet overlaps with pleasant hints of cocoa, tobacco and vanilla. It has an intense purple red colour with strong, soft and velvety body.

### **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%

Total acidity: 5.50 gr/l.

Clean acidity: 0,68 gr/l.

Net dry extract: 30.6 gr/l.