

Classico

Fine Wines & Spirit

est 2000

Cesari

Amarone “Il Bosco”



Varietal: 50% Corvina 20% Rondinella 30% Corvinone

Alcohol %: 15.5

Acidity: 6 g/l

Dry Extract: 31 g/l

Soil: Clayey, with a high content of limestone

Barrel Aging:

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

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.

Winemaking:

In late September, the best bunches are carefully selected by hand directly in the vineyard and placed in plastic crates in a single layer. The crates are sent to the fruttai (drying facility).

Food Pairing:

Steaks, stews and ribs. The red fruit intensity pair well with pork , veal and poultry dishes. All Amarones work well with big flavored cheeses.

Accolades

2016 92 pts J. Suckling

2015 94 pts Robert Parker



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