

Cardinal de Retz 2004

**Label:**

Cardinal de Retz

Area of production:

The Villa Bossi Estate, at an altitude of approximately 300 meters above sea level, in the specialized vineyards of Camerata and Sottomonte in 1.2 ha. of Trebbiano, in the hill with a southern exposure.

Tipology:

Vin Santo

First Year of bottling:

1950

Description / Indication:

Riserva Vin Santo del Chianti Rufina DOC

Grapes:

Trebbiano 100%.

Type of breeding:

Spurred cordon.

Terroir:

The ground is composed by Galestro (typical Tuscan hard stone) and clay soils with calcareous sediments.

History:

At Tenuta Bossi, since always we produce the vin santo, as tradition wants. From the 50's we started to make it with only Trebbiano grapes.

Harvest:

The grapes are harvested in late September, early October.

Withering and Fermentation:

The grapes are kept for three months on reed matting under roofing. The wine is made without grape skins, soft pressing. Fermented in old oak barrels.

aging:

Rest for 9 years in casks of 50-200 liter capacity kept under roofing.

Potential aging:

30 years and more.

View:

Amber with strong tawny hues.

Nose:

Strong, intense bouquet with ample, complex range of mingled fragrances. The soft notes of walnut, almond, dry figs, caramel, candied fruits, dehydrated white and yellow fruit, dates, and chestnut honey end with a sweet spiciness and a slightly ethereal aftertaste.

Taste:

Sweet, softly rounded, elegant and strong. Intriguing balance between a structure dominated by an elegant alcoholic note, and an underlying freshness. In the long-lasting aftertaste, all of the aromas perceived by the sense of smell are evoked again in particular of dry figs.

Alcohol level:

14,0%

Food pairings:

Chocolate desserts, vanilla ice cream and dry almond paste biscuits, but also Foie Gras or blue cheese or with great seasoning.