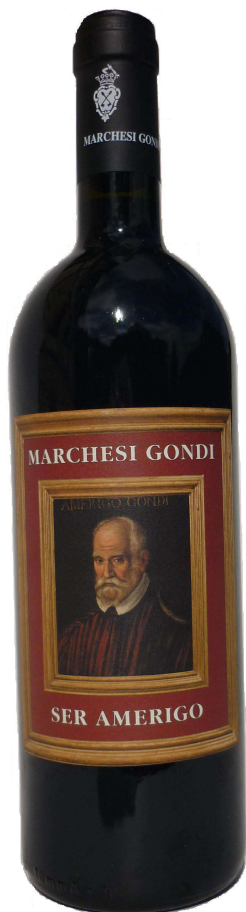


Ser Amerigo 2007



Label:

Ser Amerigo

Area of production:

The Villa Bossi Estate, at an altitude of about 300 meters above sea level, in the vineyards of Sottomonte and Camerata, in the hill, with southern exposure, there are 9.2 hectares of Sangiovese, 3.1 hectares of Colorino and 2 hectares of Merlot.

Tipology:

Red wine.

First year of bottling:

2005

Description / Indication:

Rosso Colli Toscana Centrale IGT

Grapes:

Sangiovese 40%, Merlot 40%, Colorino 20%.

Type of breeding:

Spurred cordon.

Terroir:

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

Storia:

Created from the vision of Bernardo Gondi, that experimenting with different grape varieties, decided that Tenuta Bossi needed to have in the gamma of the wines, a modern and seductive wine, made from a blend of allochthonous and native varieties.

Harvest:

The grapes are harvested in early October.

Fermentation:

The fermentation takes place in vats at a controlled temperature by a refrigeration machine.

Aging:

Rest 12 months in Slavonian oak barrels of 25 hl, 12 months in barriques and around 24 months in bottle.

Potential Aging:

10-25 years depending on the vintage.

View:

Bright ruby red with garnet reflections.

Nose:

The wine is complex, showing hints of fruit jam, cinchona and rhubarb, especially plum and cherry, opening then with notes of wild berries, tobacco.

Taste:

With a great personality, has a refined tannins texture and a lively flavor that shows a great balance, softened by a generous fruity hug, the end is balsamic and spicy.

Alcohol level:

13,0%

Food pairing:

Grilled red meats, wild game, feathered, Tuscan pecorino.