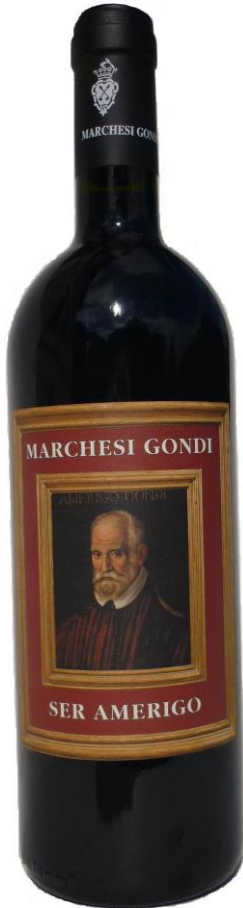


# Ser Amerigo 2008



**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 harvest:**

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 purple reflections.

**Nose:**

On the nose is complex, intense, immediately just nice! Are perceived various scents of jam wild berries, black cherry syrup, spicy hints of cinnamon and licorice. Opening in the glass with nuances of leather and tobacco.

**Taste:**

Important and dynamic at the same time, it shows on one hand the strength, the flavor and the freshness of Sangiovese, on the other the generous

fruity of Merlot. The tannins are integrated and offer a structural system that makes it a seductive and elegant wine.

**Alcohol level:**

13,0%

**Food pairing:**

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