

Pian dei Sorbi 2010



Label:

Pian dei Sorbi

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 and 3.1 hectares of Colorino.

Tipology:

Red wine

First year of harvest:

1995

Description / Indication:

Riserva Chianti Rufina DOCG

Grapes:

Sangiovese 80% - Colorino 20%.

Type of breeding:

Spurred cordon.

Terroir:

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

History:

Until the 1995, at Tenuta Bossi, there was a basic Chianti wine and a reserve more structured, it was necessary to have a reserve more fresh and easy to drink.

Harvest:

The grapes are harvested in early October.

Fermentation:

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

Aging:

24 months in oak Slavonian barrel of 25 hl and then aged in bottle for about 6 months.

Potential Aging:

8-12 years according to vintage.

View:

Filled ruby, with light violet reflections.

Nose:

The nose is full of personality, while maintaining fruity fragrance of ripe fruit, raspberry and blackcurrant, then opens with spicy sweet vanilla, cinnamon and cloves, than closes with nuances that remind leather and tobacco.

Taste:

In the mouth is soft and elegant with good tannins and a freshness of support, the final highlights savory, while maintaining a delicious aroma of red fruit and a clear correlation aromatic, with sweet blond tobacco.

Alcohol level:

13,0%

Food pairing:

Roasted and grilled meats of beef and veal.