

Villa Bossi 2010

**Label:**

Villa Bossi

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 2.7 hectares of Cabernet Sauvignon.

Tipology:

Red wine

First year of bottling:

1988

Description / Indication:

Riserva Chianti Rufina DOCG

Grapes:

Sangiovese 80% - Colorino 10% - Cabernet Sauvignon 10%.

Type of breeding:

Spurred cordon.

Terroir:

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

History:

Always the Reserve Villa Bossi, was the emblem of the selection of the best blends. It could be called Gran Riserva or Gran Cru, or a meditation wine. Always the top wine of the Company. The reserve is structured and has long-lived, only since 1988 is produced with these grapes.

Harvest:

The grapes are harvested in early October.

Fermentation:

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

Aging:

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

Potential Aging:

10-25 years depending on the vintage.

View:

Intense ruby red, with good color texture and light purple shades.

Nose:

Great impact on the nose with a fruity of cassis and ripe and macerated blackberry, followed by a spicy sweet and integrated of licorice, vanilla and balsamic and toasted nuances. The end has hints of cocoa and coffee.

Taste:

Great structure and character. The fullness of the wine is shown by curves and personality of the tannins. The end is long with notes of fruit and minerals, closes with a pleasant nuances of licorice.

Alcohol level:

13,0%

Food pairing:

Damp and roast big wild game, old and mellow cheeses.