

SassoBianco 2015

**Label:**

SassoBianco

Area of production:

The Villa Bossi Estate, at an altitude of about 300 meters above sea level, mainly in the vineyard of Camerata in the hill, with a southwest exposure, with 0.4 hectares of Sauvignon Blanc and 0.4 hectares of Chardonnay.

Tipology:

White wine

First year of bottling:

1987

Description / Indication:

Colli dell'Etruria Centrale Bianco D.O.C.

Grapes:

Sauvignon Blanc, Chardonnay and others

Type of breeding:

Spurred Cordon.

Terroir:

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

History:

Until 1987, the white wine of Bossi Estate was made with only Trebbiano grapes.

Harvest:

The harvest of these grapes takes place in late August / early September.

Fermentation and aging:

No skins, soft pressing in stainless steel containers at a controlled temperature.

Potential aging:

2 years depending on the vintage.

View:

Light straw yellow with green highlights.

Nose:

Good intensity with a fruity aroma of fresh fruits with yellow pulp, exotic and citrus flower as orange blossom and grapefruit, followed by light vegetal notes ending with a pleasant mineral nuance.

Taste:

It has a good freshness and flavor, supported by a reasonable alcohol-based, the end is long and offers all the notes felt on the nose.

Alcohol level:

11,5%

Food pairing:

Appetizers with crustaceans, pasta dishes with vegetables.