

## Violana 2015

**Label:**

Violana

**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.

**Tipology:**

Rosé wine.

**First year of bottling:**

1995

**Description / Indication:**

Colli della Toscana Centrale IGT

**Grapes:**

Sangiovese and other red grapes.

**Type of breeding:**

Spurred Cordon.

**Terroir:**

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

**History:**

After several years of experimentation Bernardo Gondi, began to make a rosé to respond at the request of a fresh wine, that was starting in that period.

**Harvest:**

The harvest of these grapes takes place in the early September.

**Fermentation and aging:**

Without skins, after draining for about 24-36 hours, in stainless steel containers, at controlled temperature.

**Potential aging:**

2 years depending on the vintage.

**View:**

Cherry pink with purple reflections.

**Nose:**

Intense with a good fruity, with hints of raspberry, fresh cherry and strawberries. In the final presents nuance of fleshy red rose and violet.

**Taste:**

The first impression is fresh with a good structure, in the final shows again all its fruitiness of red fruits as crunchy cherry.

**Alcohol level:**

12,5%

**Food pairing:**

Shrimp in cocktail sauce, pasta with fatty sauces and tomato.