

## Mazzaferata 2008

**Label:**

Mazzaferata

**Area of production:**

The Villa Bossi Estate, at an altitude of about 300 meters above sea level, the vineyard specialized of Sottomonte in 2.7 acres of Cabernet Sauvignon in the hill, with a southern exposure.

**Tipology:**

Red wine

**First Year of Harvest:**

1989

**Description / Indication:**

Rosso Colli Toscana Centrale IGT

**Grapes:**

Cabernet Sauvignon 100%.

**Type of breeding:**

Part at upside down cordon and the other part at spurred cordon.

**Terroir:**

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

**History:**

By the mid-80s Bernardo Gondi, began to experiment Cabernet, then decided to buy some barriques, and try to make some blends. After a few attempts in 1988 decided that the best choice for the first Super Tuscan of Tenuta Bossi was a 100% Cabernet Sauvignon. Given the strength and structure of the wine decided to evoke, with the name, the warrior origins of the family.

**Harvest:**

The grapes are harvested in early October.

**Fermentation:**

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

**Aging:**

Rest 12 months in Slavonian oak barrels of 20 hl, 12 months in oak barriques and about 24 months in bottle.

**Potential aging:**

10-25 years depending on the vintage.

**View:**

Ruby, dense and compact.

**Nose:**

Wide, beautiful aromas of berry jellies, sweet Eastern spices, balsamic notes of menthol, initial nuances of leather, coffee and chocolate.

**Taste:**

In spite of the great power, the tannins are perfectly integrated on a wine that is balanced. This wealth is present at the end showing a long aromatic persistence that revives again, the scents perceived by the nose.

**Alcohol level:**

13,0%

**Food pairing:**

Stewed meats, including small game and fowls.