



MARCHESI GONDI - TENUTA BOSSI
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MAZZAFERRATA 2009

Indication Rosso Colli Toscana Centrale IGT

First year of bottling 1989

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.

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.

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.

Grapes Cabernet Sauvignon 100%

Harvest and vintage report The winter of 2008/2009 was characterized by a cold and rainy weather. The spring presented mild, and there was an early summer with a July quite rainy. The grapes have started their ripening in September and October, thanks to ideal weather conditions: sunny and warm days combined with large temperature variations between day and night. The quality of the grapes harvested and taken to the winery was of great level, as to portend very thick vintage. The grapes are harvested by hand in early October.

Fermentation and winemaking The fermentation takes place in vats, at a temperature of 20 ° C, controlled by a refrigeration machine. This is followed by malolactic fermentation in oak barrels.

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

Bottle formats 0,75lt – 1,5lt

Potential aging 10 - 25 years depending on the vintage.

Tasting notes Mazzaferrata 2009 is ruby red impenetrable, with great visual impact.

Very intense and very complex with olfactory sensations that start with black fruits, such as black berry and plum and then declined with balsamic and roasted notes. The spicing is sweet with hints of licorice, black pepper, ending with nuances of bitter chocolate and sweet tobacco.

The taste is powerful and rich, the tannins are tight and silky. In the mouth come again fruit notes as the plum, the toasted and spicy notes. A wine of great personality!

Alcohol level 13,5 %

Service temperature and glass The recommended serving temperature is between 16-18°C. The bottle should be opened about an hour before, it is recommended for older vintages using the decanter. The glass to be used for this wine is the Baloon or Bordeaux.

Food pairing Stewed meats, including small game and fowls.



Awards:

Decanter World Wine Awards 2016 – Silver Medal

Le Guide dell'Espresso, I Vini d'Italia 2016
3 Bottiglie – 15,5/20

Gambero Rosso, I Vini d'Italia 2016 – 2 Bicchieri

Bibenda 2016, 4 Grappoli

Vitae 2016, 3 tralci - tra 85 e 88/100

Luca Maroni Annuario dei Migliori Vini Italiani 2016 – 90/100