



MAZZAFERRATA 2012



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 TenutaBossi 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 2012 vintage was made from a stormy and rainy winter in January and February. Spring is characterized by a good rainfall, it has been crucial to sustaining long summer drought. Between the end of August and early September there were raindrops that had a good ripening.

Fermentation and winemaking The grapes are harvested by hand in early October. 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 2012 is ruby red impenetrable, with great visual impact. Very intense and very complex with olfactory sensations that start with black fruits, such as blue berry and plum and then declined with spices and toasted notes. The spicing is sweet with hints of cardamom and cumin, 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%

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.