



## PIAN DEI SORBI 2013



**Indication** Riserva Chianti Rufina DOCG

**First year of bottling** 1995

**History** Until the 1995, at Tenuta Bossi, there was a basic Chianti wine and a reserve more structured, it was necessary to have a reserve more fresh and easy to drink.

**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 and 3.1 hectares of Colorino.

**Type of breeding** Spurred cordon.

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

**Grapes** Sangiovese 80% - Colorino 20%

**Harvest and vintage report** Winter and spring 2013 have been characterized by mild temperatures and frequent rains. The month of September was climatically perfect, also the first fortnight of October, which is the period of harvest. Thanks to thermal excursions we got perfect grapes with large primary scents that will gather in wines. 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** 24 months in oak Slavonian barrel of 25 hl and then aged in bottle for about 6 months.

**Bottle formats** 0,75lt

**Potential aging** 8 - 12 years depending on the vintage.

**Tasting notes** Pian Dei Sorbi 2013 is filled ruby, with light violet reflections.

The nose is full of personality, while maintaining fruity fragrance of ripe fruit, raspberry and cherry, then opens with spicy sweet vanilla, cinnamon, than closes with nuances that remind leather and sweet blond tobacco and black pepper.

In the mouth is soft and elegant with good tannins and a freshness of support, the final highlights savory, while maintaining a delicious aroma of red fruit in particular of cherry and a clear correlation aromatic, with sweet blond tobacco.

**Alcohol level** 13 %

**Service temperature and glass** The recommended serving temperature is between 16-18 ° C. The glass to be used for this wine is the Rhine.

**Food pairing** Roasted and grilled meats of beef and veal.