



MARCHESI GONDI - TENUTA BOSSI
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SASSOBIANCO 2017

Indication Colli dell'Etruria Centrale Bianco DOC

First year of bottling 1987

History Until 1987, the white wine of Bossi Estate was made with only Trebbiano grapes.

Area of production The Villa Bossi Estate, at an altitude of about 300 meters above sea level, mainly in the vineyard of Camerata in the hill, with a southwest exposure, with 0.4 hectares of Sauvignon Blanc and 0.4 hectares of Chardonnay.

Type of breeding Spurred cordon.

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

Grapes Sauvignon Blanc, Chardonnay and others.

Harvest and vintage report The 2017 vintage was characterized by a cold spring and hailstorms followed by a very hot and dry summer. The harvest was very anticipated to guarantee a high quality to the little grapes produced. The grapes were harvested manually in mid-August.

Fermentation and winemaking No skins, soft pressing in stainless steel containers at a controlled temperature.

Aging Rest in steel containers for 5-6 months.

Bottle formats 0,75lt

Potential aging 2 years depending on the vintage.

Tasting notes Sassobianco 2017 is pale straw yellow with greenish reflections.

On the nose it has a good intensity, citrus flowers such as zagara and grapefruit, with a fruity of fresh yellow exotic pulp fruit follow light vegetal notes that end with a pleasant minerality.

The taste has a good freshness and sapidity supported by a good alcohol base, the finish is long mouth and proposes all the notes heard on the nose.

Alcohol level 13,0%

Service temperature and glass The recommended serving temperature is between 10-12°C. The glass to be used for this wine is the Tulip.

Food pairing Appetizers with crustaceans, pasta dishes with vegetables.

