



MARCHESI GONDI - TENUTA BOSSI
Pontassieve (FI) Italia

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VILLA BOSSI 2011



Indication Riserva Chianti Rufina DOCG

First year of bottling 1988

History Always the Reserve Villa Bossi, was the emblem of the selection of the best blends. It could be called Gran Riserva or Gran Cru, or a meditation wine. Always the top wine of the Company. The reserve is structured and has long-lived, only since 1988 is produced with these grapes.

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, 3.1 hectares of Colorino and 2.7 hectares of Cabernet Sauvignon.

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 10% - C. Sauvignon 10%

Harvest and vintage report The year 2011 began with a rainy and cold winter, then came a mild spring but dry which ensured a good vegetation. Then there was a very hot and dry summer, it led us to accelerate a little our harvest. 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 25 hl, 12 months in barriques and 24 months in bottle.

Bottle formats 0,75lt – 1,5lt

Potential aging 10 - 25 years depending on the vintage.

Tasting notes Villa Bossi 2011 is intense ruby red, with good color texture and light purple shades. Great impact on the nose with a fruity of black cherry and ripe and macerated blackberry, followed by a spicy sweet and integrated of vanilla and balsamic and toasted nuances. The end has hints of coffee and licorice. The taste, great structure and character. The fullness of the wine is shown by curves and personality of the tannins. The end is long with notes of fruit and minerals, closes with a pleasant nuances of licorice and coffee.

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 Damp and roast big wild game, old and mellow cheeses.

Awards:

eRobertParker.com - 89/100

I Vini di Veronelli 2017 - 2 stelle 89/100

Bibenda 2017, 4 Grappoli

Vitae 2017, 3 tralci e mezzo - tra 89 e 90/100

Vinum Top of Toscana 2017 - 17/20

Luca Maroni Annuario dei Migliori Vini Italiani 2017 – 89/100

Wine Enthusiast – 89/100