

Violana 2015



Label:

Violana

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.

Tipology:

Rosé wine.

First year of bottling:

1995

Description / Indication:

Colli della Toscana Centrale IGT

Grapes:

Sangiovese and other red grapes.

Type of breeding:

Spurred Cordon.

Terroir:

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

History:

After several years of experimentation Bernardo Gondi, began to make a rosé to respond at the request of a fresh wine, that was starting in that period.

Harvest:

The harvest of these grapes takes place in the early September.

Fermentation and aging:

Without skins, after draining for about 24-36 hours, in stainless steel containers, at controlled temperature.

Potential aging:

2 years depending on the vintage.

View:

Cherry pink with purple reflections.

Nose:

Intense with a good fruity, with hints of raspberry, fresh cherry and strawberries. In the final presents nuance of fleshy red rose and violet.

Taste:

The first impression is fresh with a good structure, in the final shows again all its fruitiness of red fruits as crunchy cherry.

Alcohol level:

12,5%

Food pairing:

Shrimp in cocktail sauce, pasta with fatty sauces and tomato.

