



MARCHESI GONDI - TENUTA BOSSI
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SASSOBIANCO 2018

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 the sea level, mainly in the vineyard of Camerata. On the hill, with a southwest exposure, with 0.4 hectares of Sauvignon Blanc and 0.4 hectares of Chardonnay.

Type of trading single arched

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 2018 vintage was perfect in terms of climate, with abundant rains during winter and a mild spring. The grapes harvested and brought to the cellar were high quality.
The grapes were harvested manually the last of September – October.

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 2018 is pale straw yellow with greenish reflections.
On the nose it has a good intensity, citrus flowers such as zagara and pink grapefruit, with a fruity of fresh yellow exotic pulp fruit such as pineapple 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.

