



## VIOLANA2017

**Indication** Colli della Toscana Centrale IGT

**First year of bottling** 1995

**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.

**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.

**Type of breeding** Spurred cordon.

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

**Grapes** Sangiovese and other red grapes.

**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 are harvested by hand in end of august.

**Fermentation and winemaking** No skins, as a result of draining after about 24-36 hours, in stainless steel containers, at 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** Violana 2017 is an intense cherry-pink color with purple reflections.  
The nose is intense with a good fruity, with nuances of raspberry, crisp cherry and wild strawberries. In the finish it presents a nuance of fleshy red rose and violet.  
At the gust the first impact is fresh and of good structure, in the end it returns in all its fruitiness of small red fruits, in particular the cherry.

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

