



## VIOLANA2018

**Indication** Colli della Toscana Centrale IGT

**First year of bottling** 1995

**History** After several years of experimentations Bernardo Gondistarted to make a rosé that responded to the demand of a fresh wine, starting in that period.

**Area of production** The Villa Bossi Estate, at an altitude of about 300 meters above the sea level, in the vineyards of Sottomonte and Camerata. On the hill with southern exposure, there are 9.2 hectares of Sangiovese.

**Type of trading** 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 2018 vintage was climatically perfect, with rains during winter and a mild spring. The harvesting season was perfect in terms of temperature, the grapes harvested and brought to the cellar were high standards. The grapes were harvested by hand at the end of August.

**Fermentation and wine making** No skins, as a result of draining about 24-36 hours, in stainless steel containers, at a controlled temperature.

**Aging** Aged in steel containers for 5-6 months.

**Bottle formats** 0,75lt

**Potential aging** 2 years depending on the vintage.

**Tasting notes** Violana 2018 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.

