



PIAN DEI SORBI 2017

Indication Chianti Rufina Riserva DOCG

First year of bottling 1995

History Until 1995, at Bossi Estate we only have had a basic wine and an important Reserve. We needed a more fresh and easy to drink Reserve.

Area of production Bossi Estate, 300 metres above the sea level, from the *Sottomonte* and *Camerata* vineyards. On hill with southern exposure, there are 9.2 ha of Sangiovese and 3.1 ha of Colorino.

Type of training Spurred cordon

Terroir Composed by *galestro*, typical Tuscan hard stone and clay soil with calcareous sediments.

Grapes Sangiovese 80% - Colorino 20%

Harvest and vintage report The 2017 vintage was among the warmest of the last years. The high temperature have accelerated the maturation of the grapes. August was variable with sometimes heavy rainfall that have balanced the vegetative-productive process. The quality of the grapes harvested and brought to the cellar was great, as to portend a vintage of great level. The grapes were harvested by hand at the beginning of October.

Fermentation and vinification The fermentation is made in cement tins, at controlled temperature of 20° C with a cooling machine. It follows the malolactic fermentation in oak barrels.

Aging Ages 24 months in Slavonia oak barrels and then refines in bottle for 6 months.

Bottle format 0,75lt

Agingpotential 8 - 12years, depending on the vintage.

Tasting notes Pian Dei Sorbi 2017 is deep ruby red with light purple hints. At nose, great personality with notes of ripe fruit, strawberry and cherry. Followed by hints of vanilla sweet spicy, closes with notes that remind leather and sweet blond tobacco.

In mouth, is soft and elegant with balanced tannins supported by freshness. The end is sapid but maintains a delicious note of red fruit, particularly cherry, and notes of sweet blond tobacco.

Alcoholcontent 13,0%

Service temperature and glass The recommended serving temperature is between 16 - 18 C°
The glass indicated for this wine is the Rehine.

Foodpairing Roasted and grilled meat, both of beef and calf.

