



VILLA BOSSI 2016

Indication Chianti Rufina Riserva DOCG

First year of bottling 1988

History Villa Bossi has always been our most important Reserve, a selection of the best blends. A *Gran Reserve*, or a wine of reflection. Our top wine, a structured wine with great longevity potential. Only from 1988, produced with these grapes.

Area of production Villa Bossi Estate, 300 metres above the sea level, from a single vineyard called *Poggio Diamante* in Sottomontevillage. On hill with Southern exposure, there are 9.2 ha of Sangiovese, 3.1 ha of Colorino and 2.7 ha of Cabernet Sauvignon.

Type of training Spurred cordon

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

Grapes Sangiovese 80% - Colorino 10% - Cabernet Sauvignon 10%

Harvest and vintage report The 2016 vintage was characterized by rainfalls during winter and a mild spring. Summer was variable with a hot July followed by a rainy August that dropped the temperatures. This factor made the grapes excellent, gave aromas and perfumes that will be transferred to the wine.

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 12 months in Slavonia oak barrels, 12 months in French barriques and then refines in bottle for 24 months.

Bottle format 0,75lt – 1,5 lt

Aging potential 10 - 25 years, depending on the vintage.

Tasting notes Villa Bossi 2016 is deep ruby red with good coloring texture and light purple hints. Great olfactory impact with notes of ripen, macerated strawberry and cherry. Follows the notes of vanilla sweet spicy, with balsamic and toasted hints. Closes with notes of chocolate and coffee.

In mouth, great structure and character. An elegant, half-full body wine with round tannins. The end is long with fruity notes and minerals, finishes with notes of chocolate.

Alcohol content 13,0%

Service temperature and glass The recommended serving temperature is between 16 - 18 °C. Open the bottle 1 hour before serving, for older vintages use the decanter.

The glass indicated for this wine is the Baloon or the Bordeaux.

Food pairing Roasted and stewed big game, steak, aged and ripe cheese.

