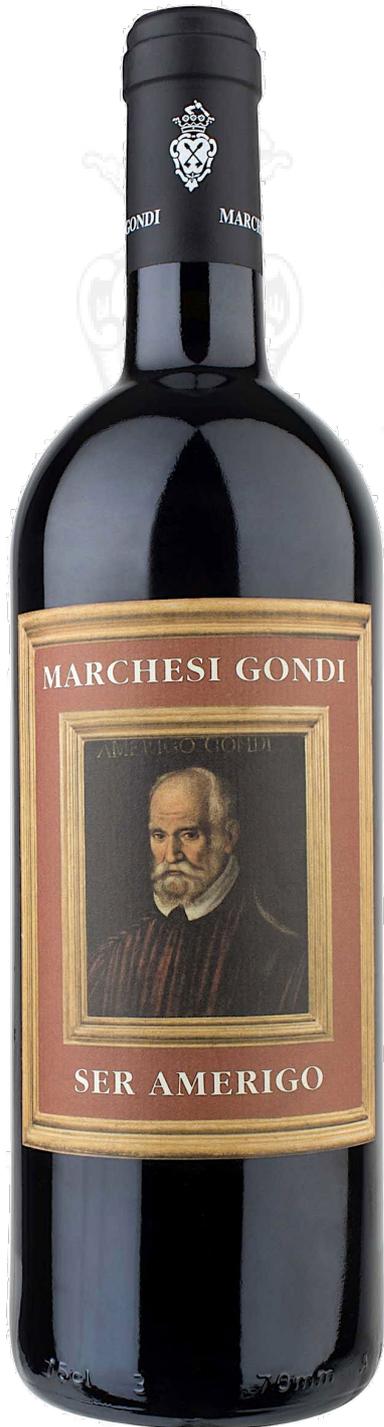




## SER AMERIGO2013



**Indication** Rosso Colli Toscana Centrale IGT

**First year of bottling** 2005

**History** Created from the vision of Bernardo Gondi. Experimenting with different grape varieties, decided that TenutaBossi needed to have in the gamma of the wines, a modern and seductive wine, made from a blend of allochthonous and native varieties.

**Area of production** The Villa Bossi Estate, at an altitude of about 300 meters above sea level, in the vineyards of Sottomonte and Camerata,. On the hill, with southern exposure, there are 9.2 hectares of Sangiovese, 3.1 hectares of Colorino and 2 hectares of Merlot.

**Type of breeding** Spurred cordon.

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

**Grapes** Sangiovese 40% - Merlot 40% - Colorino 20%

**Harvest and vintage report** Both winter and spring in 2013 had mild temperatures and frequent rains. September and half of October, the period of harvesting, were climatically perfect. Temperature variations allowed to have perfect grapes with great first scents that we will find in wine. Grapes were harvested manually during the first part of October.

**Fermentation and winemaking** The fermentation takes place in vats, at a temperature of 20° C, controlled by a refrigeration machine. This is followed by malolactic fermentation in oak barrels.

**Aging** Rests for 12 months in Slavonian oak barrels of 25 hl, 12 months in barriques and around 24 months in bottle.

**Bottle formats** 0,75lt

**Potential aging** 10 - 25 years depending on the vintage.

**Tasting notes** Ser Amerigo 2013 is bright ruby red with purple reflections. On the nose is complex, intense, immediately just nice! Are perceived various scents of little red fruits jam such as the wild strawberry and raspberry, spicy hints of Eucalyptus, cinnamon and licorice. Opening in the glass with nuances of leather and sweet tobacco. The taste is full with fine tannins and a lively flavor, softened by a generous fruity undergrowth hug from the whole elegance and balance. In the end it denotes balsamic, fruity aromas and liquorice.

**Alcohol level** 13,0%

**Service temperature and glass** The recommended serving temperature is between 16-18°C. The bottle should be opened about an hour before, it is recommended for older vintages using the decanter. The glass to be used for this wine is the Baloon or Bordeaux.

**Food pairing** Grilled red meats, wild game, feathered, Tuscan pecorino.