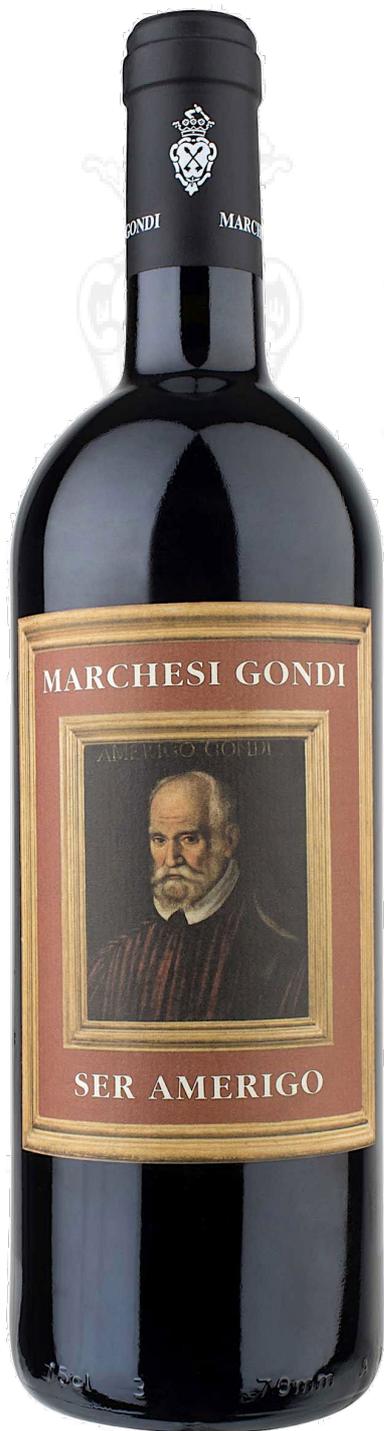




SER AMERIGO 2015



Indication Rosso Colli Toscana Centrale IGT

First year of bottling 2005

History Born from the vision of Bernardo Gondi. After experimenting different allochthonous vines, he felt the necessity to add at Tenuta Bossi a seductive and modern wine. A wine of blends from allochthonous and autochthonous vines.

Area of production Villa Bossi estate, at 300 m.s.l., from the *Sottomonte* and *Camerata* vines. On hill with Southern exposure, we have 9.2ha of Sangiovese, 3.1 ha of Colorino and 2 ha of Merlot.

Type of training Spurredcordon

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

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

Harvest and vintage report The 2015 vintage was characterized by abundant rainfall during the winter and by a mild spring. Summer was variable with sometimes heavy rainfall and some hailstorms. However, the quality of the grapes harvested and brought to the cellar was of a great level, so much so as to portend a vintage of great depth.

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, by a cooling machine. It follows the malolactic fermentation in oak barrels.

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

Bottle format 0,75lt

Aging potencial 10-25 years depending on the vintage.

Tasting notes Ser Amerigo 2015 is bright ruby red with purple hints. At nose is complex, intense, immediately pleasant. Perceived various notes of small red fruits jam like wild strawberry and raspberry; but also spicy notes of liquorice, eucalyptus cinnamon. It opens in the glass with aromas leather and sweet tobacco. In mouth is full bodied with elegant tannins and lively sapidity softened by the fruity notes of wild fruits, that give elegance and balance. The end has fruity balsamic and liquorice notes.

Alcoholcontent 13,0%

Service temperature and glass Recommended serving temperature is 16 - 18 °C. The bottle should be opened 1 hour before serving, older vintages may need a decanter. The glass for this wine is the Baloon or the Bordeaux.

Foodpairing Grilled red meat, game white game, pecorino cheese.