



## VILLA BOSSI 2013



**Indication** Riserva Chianti Rufina DOCG

**First year of bottling** 1988

**History** Always the Reserve Villa Bossi, was the emblem of the selection of the best blends. It could be called Gran Riserva or Gran Cru, or a meditation wine. Always the top wine of the Company. The reserve is structured and has long-lived, only since 1988 is produced with these grapes.

**Area of production** The Villa Bossi Estate, at an altitude of about 300 meters above sea level, in the vineyards of Sottomonte and Camerata, in the hill, with southern exposure, there are 9.2 hectares of Sangiovese, 3.1 hectares of Colorino and 2.7 hectares of Cabernet Sauvignon.

**Type of breeding** Spurred cordon.

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

**Grapes** Sangiovese80% - Colorino10% - C. Sauvignon10%

**Harvest and vintage report** Winter and spring 2013 have been characterized by mild temperatures and frequent rains. The month of September was climatically perfect, also the first fortnight of October, which is the period of harvest. Thanks to thermal excursions we got perfect grapes with large primary scents that will gather in wines. The grapes are harvested by hand in early 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** Rest 12 months in Slavonian oak barrels of 25 hl, 12 months in barriques and 24 months in bottle.

**Bottle formats** 0,75lt – 1,5lt

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

**Tasting notes** Villa Bossi 2013 is intense ruby red, with good color texture and light purple shades. Great impact on the nose with a fruity of black cherry and ripe and macerated blueberry, followed by a spicy sweet and integrated of vanilla and balsamic and toasted nuances. The end has hints of coffee and Chocolate. The taste, great structure and character. The fullness of the wine is shown by curves and personality of the tannins. The end is long with notes of fruit and minerals, closes with a pleasant nuances of and coffee.

**Alcohol level** 13,5 %

**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** Damp and roast big wild game, old and mellow cheeses.