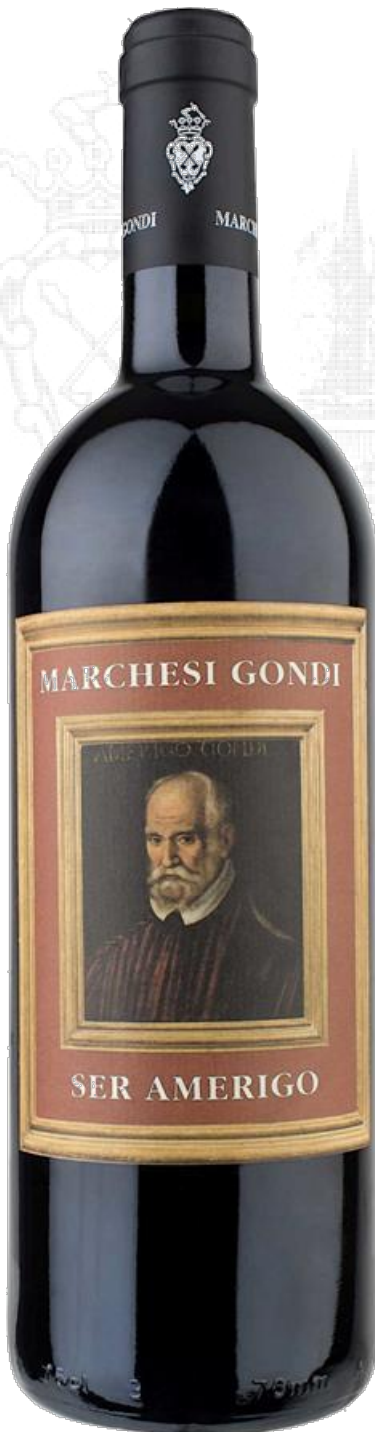




MARCHESI GONDI - TENUTA BOSSI
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SER AMERIGO 2011



Indication Rosso Colli Toscana Centrale IGT

First year of bottling 2005

History Created from the vision of Bernardo Gondi, that experimenting with different grape varieties, decided that Tenuta Bossi 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, in 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 The year 2011 began with a rainy and cold winter, then came a mild spring but dry which ensured a good vegetation. Then there was a very hot and dry summer, it led us to accelerate a little our harvest. The grapes are harvested by hand in early October. Except Merlot that is picked up in the first weeks of September.

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 around 24 months in bottle.

Bottle formats 0,75lt

Potential aging 10 - 25 years depending on the vintage.

Tasting notes Ser Amerigo 2011 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, spicy hints of 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 aromas and liquorice.

Alcohol level 13 %

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.