



MARCHESI GONDI - TENUTA BOSSI  
Pontassieve (FI) Italia

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## SASSOBIANCO2019

**Indication** Colli dell'Etruria Centrale Bianco DOC

**First year of bottling** 1987

**History** Until 1987, we used Trebbiano grapes for our white at Bossi Estate. These grapes we use today only for the Vinsanto.

**Area of production** Bossi Estate, 300 metres above the sea level, mainly from the *Camerata* vineyards. On hill with southern-western exposure, there are 0.5 ha of Sauvignon Blanc, 0.5 ha of Chardonnay and others.

**Type of training** Single arched

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

**Grapes** Chardonnay, Sauvignon Blanc – other white grapes

**Harvest and vintage report** The summer of 2019 was particularly warm and dry. The few rainfalls were sufficient enough to produce healthy grapes with notes and scents that we will find in the wine. The quality of the grapes harvested and brought to cellar was of great level. The grapes were harvested by hand, at the of September – beginning of October.

**Fermentation and vinification** The fermentation is made with soft pressure and without the skin in steel tins, at controlled temperature.

**Aging** Rests 5-6 months in steel tins.

**Bottle format** 0,75lt

**Aging potential** 2years, depending on the vintage.

**Tasting notes** Sassobianco 2019 is straw yellow with greenish hints. At nose has great intensity: citrus flowers like orange blossom and pink grapefruit, notes of exotic yellow fruits like pineapple, followed by vegetable notes ending with a great minerality. The taste has a good freshness and sapidity supported by a good alcohol level; The end is long, with the notes felt at nose.

**Alcohol content** 12,5%

**Service temperature and glass** The recommended serving temperature is between 10 - 12 C°. The glass indicated for this wine is the tulip glass.

**Foodpairing** Shellfish appetizers, first dishes with vegetable.

