



MARCHESI GONDI - TENUTA BOSSI  
Pontassieve (FI) Italia

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## PIAN DEI SORBI 2015



**Indication** Riserva Chianti Rufina DOCG

**First year of bottling** 1995

**History** Until the 1995, at Tenuta Bossi, there was a basic Chianti wine and a reserve more structured, it was necessary to have a reserve more fresh and easy to drink.

**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 and 3.1 hectares of Colorino.

**Type of breeding** Spurred cordon.

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

**Grapes** Sangiovese 80% - Colorino 20%

**Harvest and vintage report** The 2015 vintage has been characterized by abundant precipitation during winter and a mild spring. The summer was variable with sometimes strong precipitation and some hailstorms. However, the quality of the grapes harvested and brought to the cellar has been of a high standard, so that a vintage of great thickness can be expected. The grapes are harvested by hand in early October.

**Fermentation and wine making** 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** 24 months in oak Slavonian barrel of 25 hl and then aged in bottle for about 6 months.

**Bottle formats** 0,75lt

**Potential aging** 8 - 12 years depending on the vintage.

**Tasting notes** Pian Dei Sorbi 2015 is a full ruby red with light purple reverberations.

The nose is of great personality while maintaining a fruity fragrance of ripe fruit, raspberry and cherry that then opens in a spicy sweet vanilla, cinnamon, to close with nuances that resemble leather, sweet blond tobacco.

The entry in the mouth is soft and elegant with a right tannic and a freshness of support, the finish is highlighted sapid, maintaining a tasty note of red fruit in particular of cherry and a clear aromatic harmony with sweet blond tobacco.

**Alcohol level** 13,0 %

**Service temperature and glass** The recommended serving temperature is between 16-18 ° C. The glass to be used for this wine is the Rhine.

**Food pairing** Roasted and grilled meats of beef and veal.