



PIAN DEI SORBI 2016

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 that was fresher and easier to drink.

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

Type of trading 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 Harvesting period was perfect in terms of climate. The quality of the grapes harvested and then brought to the celling was high standard. This portends a vintage of considerable weight. 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 2016 is a full ruby red with light purple reverberations.

The nose is of great personality while maintaining a fruity fragrance of ripe fruit, strawberry and cherry that then opens in a spicy sweet vanilla, 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.

