



## MAZZAFERRATA 2013



**Indication** Rosso Colli Toscana Centrale IGT

**First year of bottling** 1989

**History** By the mid-80s Bernardo Gondi, began to experiment Cabernet, then decided to buy some barriques, and try to make some blends. After a few attempts in 1988 decided that the best choice for the first Super Tuscan of Tenuta Bossi was a 100% Cabernet Sauvignon. Given the strength and structure of the wine decided to evoke, with the name, the warrior origins of the family.

**Area of production** The Villa Bossi Estate, at an altitude of about 300 meters above sea level, the vineyard specialized of Sottomonte in 2.7 acres of Cabernet Sauvignon in the hill, with a southern exposure.

**Type of breeding** Part at upside down cordon and the other part at spurred cordon.

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

**Grapes** Cabernet Sauvignon 100%

**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 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** Rest 12 months in Slavonian oak barrels of 20 hl, 12 months in oak barriques and 24 months in bottle.

**Bottle formats** 0,75lt – 1,5lt

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

**Tasting notes** Mazzaferata 2013 is an impenetrable ruby red color, with a great visual impact with almost violet reverberations.

The nose is very intense and very complex, with sensations that begin with black fruits, such as blueberry juice and plum and then decline with spicy and toasted notes. The spice is sweet with hints of cardamom, cumin, closes with nuances of bitter chocolate and sweet tobacco.

The taste is powerful is rich, the tannins are tight and silky. In the mouth there are the fruity notes of blueberry and the toasted and spicy ones. A wine of great personality!

**Alcohol level** 14,0%

**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** Stewed meats, including small game and fowls.