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## SASSOBIANCO 2020

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

**First year of bottling** 1987

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

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

**Type of training** Single arched

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

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

**Harvest and vintage report** The 2020 season was characterized by a rainy autumn, followed by a Winter and a Spring with quite warm temperatures. The summer was dry and hot. The harvest was therefore a little early as the grapes arrived perfectly ripe and healthy. The grapes were harvested manually, in late early September.

**Fermentation and vinification** The fermentation is made with soft pressure and 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 highlights. At nose has great intensity: citrus flowers like blossom and pink grapefruit, notes of exotic yellow like pineapple, followed by vegetable notes ending in great minerality. The taste has a good freshness and sapidity supported by a good alcohol level; The end is long, with the notes at nose.

**Alcohol content** 12,5%

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

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



