

Castello di Bossi



PRODUCER PROFILE

Estate owned by: Marco Bacci
Winemaker: Marco Bacci
Total acreage under vine: 370
Estate founded: 1983
Winery production: 50,000 Bottles
Region: Toscana
Country: Italy

Castello di Bossi Berardo Riserva 2001

WINE DESCRIPTION

Made from 85% Sangiovese and 15% Merlot. After fermentation, the wine is matured in barriques for two years to add further elegance and smoothness.

TASTING NOTES

Deep ruby red in color with spicy aromas of wild berries, tamarind, and licorice. Berardo is soft and velvety on the palate with a structure that is powerful without being aggressive. Delicious notes of raspberries, currant, and tobacco linger on the pala

FOOD PAIRING

Recommended with roasted or barbecued meats, stews, casseroles and sausages.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Chianti Classico DOCG
Vineyard name:	The Pista dei Cavalli vineyard
Vineyard size:	37.5
Soil composition:	Tufo, clay, lime and stone
Training method:	Spur-pruned Cordon
Elevation:	875-1,060 feet
Vines/acre:	2,160
Yield/acre:	2.2 tons
Exposure:	Southern/Western
Year vineyard planted:	1985-1995
Harvest time:	October
First vintage of this wine:	1994
Bottles produced of this wine:	50,000

WINEMAKING & AGING

Varietal composition:	85% Sangiovese and 15% Merlot
Fermentation container:	Barrels
Length of alcoholic fermentation:	7-8 days
Fermentation temperature:	82-86 °F
Length of maceration:	20-22 days
Type of aging container:	Barriques
Type of oak:	French oak: Allier
Length of aging before bottling:	2 years
Length of bottle aging:	26 months

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3
Acidity:	6.2 g/L
Dry extract:	28.4 g/L