

# 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 2000

### 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 p

### 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