

Castello di Bossi



PRODUCER PROFILE

Estate owned by: Marco Bacci
Winemaker: Marco Bacci
Total acreage under vine: 370
Estate founded: 1983
Winery production: 20,000 Bottles
Region: Toscana
Country: Italy

Castello di Bossi Corbaia 2017

WINE DESCRIPTION

Named for the vineyard of Cabernet Sauvignon planted in Bossi some 42 years ago, this Super-Tuscan is a blend of Sangiovese and Cabernet Sauvignon. Corbaia is stainless steel-fermented and matured in Allier oak barriques, which results in a wine of superb finesse and elegance.

TASTING NOTES

Intense ruby-red in color with garnet highlights, Corbaia offers jammy aromas of black currants, cherries, and cassis backed by hints of tobacco, mocha, and vanilla. On the palate, this wine is full-bodied yet supple and layered with a rich texture and well-integrated tannins.

FOOD PAIRING

Pair this with grilled lamb chops, Bearnaise sauces, meats prepared alla Diavola, and grilled ribeye steaks.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Toscana IGT
Vineyard name:	The Corbaia vineyard
Vineyard size:	18
Soil composition:	Calcareous Clay-Loam
Training method:	Spur-pruned Cordon
Elevation:	1,155 feet
Vines/acre:	1,400
Exposure:	Southwestern
Harvest time:	September-October
First vintage of this wine:	1985
Bottles produced of this wine:	20,000

WINEMAKING & AGING

Varietal composition:	70% Sangiovese, 30% Cabernet Sauvignon
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	84-90 °F
Maceration technique:	Racking and Pumpovers
Length of maceration:	25-30 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	New
Type of oak:	French
Length of aging before bottling:	18-24 months
Length of bottle aging:	9 months