

Castello di Bossi



PRODUCER PROFILE

Estate owned by: Marco Bacci
Winemaker: Marco Bacci
Total acreage under vine: 370
Estate founded: 1983
Winery production: 30,000 Bottles
Region: Toscana
Country: Italy

Castello di Bossi Girolamo 2000

WINE DESCRIPTION

The muscular Girolamo is a 100% Merlot from vines over 30 years old. After the harvest, the grapes are crushed and the must is fermented in barrel for extra smoothness. Girolamo is also aged in Allier barriques for approximately two years, to achieve an elegant combination of fruitiness, tannins and body.

TASTING NOTES

Deep ruby red in color tending toward purple in its youth, Girolamo offers sumptuous aromas of raspberry jam, blackberry, spices and tar. Soft and silky on the palate, Girolamo has a juicy texture backed by a substantial backbone.

FOOD PAIRING

Serve with rich meat dishes, barbecue, rich risottos, game and medium-aged cheeses.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Toscana IGT
Vineyard name:	The La Cantina vineyard
Vineyard size:	45
Soil composition:	Clay and stone
Training method:	Spur-pruned Cordon
Elevation:	875-1,060 feet
Vines/acre:	2,160
Exposure:	Western
Year vineyard planted:	1970-1995
Harvest time:	September
First vintage of this wine:	1997
Bottles produced of this wine:	30,000

WINEMAKING & AGING

Varietal composition:	100% Merlot
Fermentation container:	Wooden Barrels
Length of alcoholic fermentation:	7-8 days
Fermentation temperature:	82-86 °F
Length of maceration:	18 - 20 days
Type of aging container:	Barriques
Type of oak:	French oak: Allier
Length of aging before bottling:	2 years
Length of bottle aging:	3 years

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.2
Acidity:	6 g/L
Dry extract:	30 g/L