

Castello di Bossi



PRODUCER PROFILE

Estate owned by: Marco Bacci
Winemaker: Marco Bacci
Total acreage under vine: 370
Estate founded: 1983
Region: Toscana
Country: Italy

Castello di Bossi Rosato 2018

WINE DESCRIPTION

Introduced in 2015, this refined and elegant Tuscan Rose adds a breath of freshness to Castello di Bossi's lineup of powerful and prestigious red wines. Castello di Bossi Rosato is sourced from the Corbaia vineyard, which was planted more than 40 years ago to 70% Sangiovese and 30% Cabernet Sauvignon. Every year, during the process of making red Corbaia wine, 5-7% of the juice is "bled" from the Corbaia tanks rendering the remaining juice more concentrated.

Beginning with the 2014 vintage, this juice is now collected and put through a cool-temperature fermentation in stainless steel tanks before being released as a dry, structured Rosato.

TASTING NOTES

Pale salmon in color, Castello di Bossi Rosato bears resemblance to the rosé wines of southern France. On the nose, however, it immediately asserts its Italian heritage with aromas of dusty earth and Mediterranean herbs layered over fresh cherries and tart cranberry. On the palate the wine shows a defined structure with bright acidity and brilliant depth of flavor. The finish is long and balanced.

FOOD PAIRING

This rosato wine is incredibly versatile. It is wonderful with full-flavored fish grilled simply or served with a relish of eggplant caponata. Other ideal matches include herb-roasted chicken, a thick-cut veal chop, or braised pot roast, as well as medium to sharp cheeses.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Toscana IGT
Vineyard name:	The Corbaia Vineyard
Vineyard size:	18
Soil composition:	Calcareous Clay-Loam
Training method:	Cordon Spur-pruned
Elevation:	1,155 feet
Vines/acre:	1,400
Exposure:	Southwestern
Harvest time:	September
First vintage of this wine:	2014

WINEMAKING & AGING

Varietal composition:	70% Sangiovese, 30% Cabernet Sauvignon
Fermentation container:	Stainless steel tanks
Fermentation temperature:	54 °F