Castello di Bossi

Castello di Bossi Vin San Laurentino 2005

WINE DESCRIPTION

This classic Italian dessert wine is named after San Laurentino, the patron saint of the church located in the village of Bossi. It is made from grapes that are dried for five months to achieve optimal concentration of flavors and sugars, followed by a slow fermentation and lengthy maturation in traditional caratelli casks.

TASTING NOTES

Amber gold in color, this wine has expressive aromas of dried stone fruits, toasted almonds, figs, pine nuts, and orange blossoms. On the palate, the wine is full-bodied with a creamy texture but finishes with enough acidity that the considerable sweetness never seems cloying.

FOOD PAIRING

Pair this wine with torrone, biscotti, or alpine cheeses like Comté or Gruyère.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Toscana IGT
Vineyard name:	The Bossi vineyard
Soil composition:	Calcareous Clay-Loam
Training method:	Spur-pruned Cordon
Elevation:	1,155 feet
Vines/acre:	1,200
Exposure:	Southwestern
Harvest time:	August
First vintage of this wine:	1999
Bottles produced of this wine:	2,500

WINEMAKING & AGING

Varietal composition:	50% Sangiovese, 25% Trebbiano, 25% Malvasia
Fermentation container:	Caratelli
Malolactic fermentation:	Yes
Type of aging container:	Caratelli
Size of aging container:	150 L
Age of aging container:	New
Type of oak:	French
Length of aging before bottling:	8 years
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol:	9.8%
pH level:	3.2
Residual sugar:	285 g/L
Acidity:	7.8 g/L
Dry extract:	355 g/L

PRODUCER PROFILE

Estate owned by: Marco and Maurizio Bacci
Winemaker: Marco Bacci
Total acreage under vine: 310
Estate founded: 1983
Winery production: 2,500 Bottles
Region: Toscana
Country: Italy

WINEBOW IMPORTS

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