

Castello di Bossi



PRODUCER PROFILE

Estate owned by: Marco Bacci
Winemaker: Marco Bacci
Total acreage under vine: 370
Estate founded: 1983
Winery production: 2,500 Bottles
Region: Toscana
Country: Italy

Castello di Bossi Vin San Laurentino 2003

WINE DESCRIPTION

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

TASTING NOTES

Amber gold in color, this wine has characteristic aromas of dried nectarine, toasted almonds, figs and orange blossoms. The extra time spent in oak adds aromas of hazelnuts, macadamia nuts, and pignoli to an already plentiful bouquet.

FOOD PAIRING

Perfect with grilled pears and poached peaches.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Toscana IGT
Vineyard name:	The Bossi vineyard
Soil composition:	Clay and limestone
Training method:	Spur-pruned cordon
Elevation:	1,155 feet
Vines/acre:	1,200
Yield/acre:	4 tons
Exposure:	Southwestern
Year vineyard planted:	1980
Harvest time:	August
First vintage of this wine:	1999
Bottles produced of this wine:	2,500

WINEMAKING & AGING

Varietal composition:	50% Sangiovese, 25% Trebbiano and 25% Malvasia Bianca
Fermentation container:	Caratelli (small casks)
Fermentation temperature:	Ambient temperature °F
Malolactic fermentation:	Yes
Type of aging container:	Caratelli (small casks)
Size of aging container:	150 L
Age of aging container:	New
Type of oak:	French oak
Length of aging before bottling:	8 years
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol:	10%
pH level:	3.5
Residual sugar:	302.5 g/L
Acidity:	7.1 g/L
Dry extract:	328 g/L