

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 Girolamo 2018

WINE DESCRIPTION

Named for the oldest vineyard of Merlot, planted in Bossi 50 years ago, the muscular Girolamo is made entirely from Merlot grapes. After the harvest, the grapes are crushed and fermented in stainless steel for extra smoothness and complexity. Girolamo is then aged in Allier barriques for approximately two years, to achieve an elegant combination of fruitiness, softened tannins, and body.

TASTING NOTES

Deep ruby red in color with purple highlights, Girolamo offers sumptuous aromas of black raspberries, blackberries, blueberries, sweet spice, and vanilla with hints of chocolate and dried herbs. On the palate, Girolamo has a soft and silky texture, backed by sweet, firm tannins ending with a long, fruit-laden finish.

FOOD PAIRING

Serve with rosemary pork roast with berry port wine sauce.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Toscana IGT
Vineyard name:	The Girolamo vineyard
Vineyard size:	15
Soil composition:	Clay and limestone
Training method:	Spur-pruned Cordon
Elevation:	1,155 feet
Vines/acre:	1,400
Yield/acre:	1.2 tons
Exposure:	Southern
Harvest time:	September-October
First vintage of this wine:	1997
Bottles produced of this wine:	20,000
Certified Eco-Friendly Practices:	yes

WINEMAKING & AGING

Varietal composition:	100% Merlot
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 oak
Length of aging before bottling:	24 months
Length of bottle aging:	9 months

ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.45
Residual sugar:	1 g/L
Acidity:	5.8 g/L
Dry extract:	30.2 g/L