

Castello di Bossi



PRODUCER PROFILE

Estate owned by: Marco Bacci
Winemaker: Marco Bacci
Total acreage under vine: 370
Estate founded: 1983
Winery production: 15,000 Bottles
Region: Toscana
Country: Italy

Castello di Bossi Corbaia 2020

WINE DESCRIPTION

Named for the vineyard of Cabernet Sauvignon planted in Bossi some 42 years ago, this Super-Tuscan is a blend of Sangiovese and Cabernet Sauvignon. Corbaia is stainless steel-fermented and matured in Allier oak barriques, which results in a wine of superb finesse and elegance.

TASTING NOTES

Intense ruby-red in color with garnet highlights, Corbaia offers jammy aromas of black currants, cherries, and cassis backed by hints of tobacco, mocha, and vanilla. On the palate, this wine is full-bodied yet supple and layered with a rich texture and well-integrated tannins.

FOOD PAIRING

Pair this with grilled lamb chops, Bearnaise sauces, meats prepared alla Diavola, and grilled ribeye steaks.

VINEYARD & PRODUCTION INFO

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| Production area/appellation: | Toscana IGT |
| Vineyard name: | The Corbaia vineyard |
| Vineyard size: | 18 |
| Soil composition: | Calcareous Clay-Loam |
| Training method: | Spur-pruned Cordon |
| Elevation: | 1,155 feet |
| Vines/acre: | 1,400 |
| Exposure: | Southwestern |
| Harvest time: | September-October |
| First vintage of this wine: | 1985 |
| Bottles produced of this wine: | 15,000 |

WINEMAKING & AGING

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|-----------------------------------|--|
| Varietal composition: | 70% Sangiovese, 30% Cabernet Sauvignon |
| 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 |
| Length of aging before bottling: | 18-24 months |
| Length of bottle aging: | 9 months |

ANALYTICAL DATA

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|-----------------|----------|
| Alcohol: | 14.5% |
| pH level: | 3.51 |
| Residual sugar: | <1 g/L |
| Dry extract: | 31.4 g/L |