

# 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 Gran Selezione 2019

### WINE DESCRIPTION

Gran Selezione is the newest quality designation to have been added to the DOCG classification system in Chianti Classico. Gran Selezione takes quality controls a step further than Riserva-- which previously occupied the top tier-- by banning the use of any purchased, or non-estate-grown fruit, in the inclusion of a wine labeled Gran Selezione. This coupled with longer aging requirements (30 months minimum) and minimum levels of alcohol set to 13% designates a band of wines from Chianti Classico producers representative of the appellation's highest quality potential with often limited availability.

Castello di Bossi's Gran Selezione is precisely that-- *aselection* of the best quality fruit grown across the Bacci family's Castelnuovo Berardenga estate in any given vintage. Whilst this wine will always contain a portion of fruit sourced from the noble Corbaia Vineyard, different areas of the estate may feature in the cuvee depending on the weather conditions and ripening observed over the course of a vintage growing season.

The Gran Selezione from Castello di Bossi is fermented over a 2 to 3 week period in Stainless Steel tanks using indigenous yeasts and temperature control. Aging takes place in 500 Liter French tonneaux for 24 months, followed by 6 months in bottle.

### TASTING NOTES

Deep ruby in color with garnet lights that hint at the wine's extended barrel aging, Castello di Bossi Gran Selezione is explosive in its intensity and yet the wine manages an astounding complexity and finesse. Aromas of rich black cherry and plum integrate well with cedar, sweet cooking spices, chocolate and saddle leather. On the palate the wine is fleshy and dense. The finish achieves great balance and very pronounced length. This is a wine that will age with grace for many years.

### FOOD PAIRING

Match Castello di Bossi Gran Selezione with robust main courses. Roasted and grilled meats pair easily with Gran Selezione while well-seasoned cheeses and hardy vegetable-based stews broaden the scope.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Chianti Classico DOCG
Vineyard name:	Castello di Bossi Estate
Vineyard size:	75
Soil composition:	Calcareous, Clay, and Stony - Tufaceous
Training method:	Spur-pruned
Elevation:	990 feet
Vines/acre:	2400
Exposure:	Southwestern
Year vineyard planted:	1983
Harvest time:	October
First vintage of this wine:	2013
Bottles produced of this wine:	20,000
Certified Organizations:	Ecocert

### WINEMAKING & AGING

Varietal composition:	100% Sangiovese
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	14 days
Fermentation temperature:	84 °F
Maceration technique:	Pumpovers
Length of maceration:	21 days
Malolactic fermentation:	Yes
Size of aging container:	500 L
Type of oak:	French
Length of aging before bottling:	24 months
Length of bottle aging:	6 months
Total SO2:	86 mg/L

### ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.53
Residual sugar:	<1 g/L
Dry extract:	29.4 g/L