

Castello di Bossi



PRODUCER PROFILE

Estate owned by: Marco Bacci
Winemaker: Marco Bacci
Total acreage under vine: 370
Estate founded: 1983
Winery production: 60,000 Bottles
Region: Toscana
Country: Italy

Castello di Bossi Berardo Riserva 2019

WINE DESCRIPTION

The Castello di Bossi estate is located in the commune of Castelnuovo Berardenga in the southernmost tip of the Chianti Classico zone. Berardo is a shortened way of saying, "it comes from Berardenga." Areas further south in Chianti Classico tend to produce rounder, fuller versions of Chianti and this wine is a perfect example of this rich elegance.

TASTING NOTES

This riserva has a luminous ruby red color. Appealing aromas of dark cherries, plums, sweet spice, violets, vanilla and hints of dark chocolate and menthol emerge on the nose. On the palate, the wine is full-bodied but smooth with an almost creamy mouthfeel. Tannins are well integrated with the alcohol, and lead to a subtly sweet, silky finish.

FOOD PAIRING

Pair this wine with Korean short ribs, ragù sauces, gnocchi with roasted rabbit, and beef negimaki.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Chianti Classico DOCG
Vineyard name:	The Berardo vineyard
Vineyard size:	88
Soil composition:	Calcareous Clay-Loam
Training method:	Spur-pruned Cordon
Elevation:	1,155 feet
Vines/acre:	2,000
Yield/acre:	1.6 tons
Exposure:	Southern
Harvest time:	September-October
First vintage of this wine:	1994
Bottles produced of this wine:	60,000

WINEMAKING & AGING

Varietal composition:	100% Sangiovese
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	84-90 °F
Maceration technique:	Racking and Pumpovers
Length of maceration:	2-25 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques and Casks
Size of aging container:	225 L and 50 HL
Age of aging container:	New
Type of oak:	French
Length of aging before bottling:	18-24 months
Length of bottle aging:	6 months
Total SO ₂ :	98 mg/L

ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.5
Residual sugar:	<1 g/L
Dry extract:	30.6 g/L