

Castello di Bossi



PRODUCER PROFILE

Estate owned by: Marco and Maurizio Bacci
Winemaker: Marco Bacci
Total acreage under vine: 310
Estate founded: 1983
Winery production: 400,000 Bottles
Region: Toscana
Country: Italy

Castello di Bossi Chianti Classico 2019

WINE DESCRIPTION

For owner Marco Bacci, success is in the details, from vineyard to bottle. The entire Castello di Bossi portfolio of wines carefully balances the tradition and rich history of the region with innovative winemaking techniques; this Chianti Classico is no exception. Made from 100% Sangiovese, grown in soils with high chalk content, this wine shows just how good this varietal can taste.

TASTING NOTES

Deep, ruby-red in color, this Chianti Classico offers aromas of ripe cherries and red plums, with subtle notes of toasted vanilla beans and purple flowers. On the palate, the wine displays a superbly structured character with bright acidity and a pleasantly savory finish.

FOOD PAIRING

Pair this wine with grilled steak tips and ratatouille.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Chianti Classico DOCG
Vineyard name:	The Bossi vineyard
Vineyard size:	175
Soil composition:	Clay and chalk
Training method:	Spur-pruned Cordon
Elevation:	1,155 feet
Vines/acre:	2,200
Yield/acre:	1.8 tons
Exposure:	Southwestern
Year vineyard planted:	1970-1999
Harvest time:	September-October
First vintage of this wine:	1961
Bottles produced of this wine:	400,000

WINEMAKING & AGING

Varietal composition:	100% Sangiovese
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	8 days
Fermentation temperature:	84-86 °F
Maceration technique:	Pumpovers
Length of maceration:	12-16 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques and casks
Size of aging container:	225 L and 50 HL
Age of aging container:	Second and third passage
Type of oak:	French oak
Length of aging before bottling:	12-18 months
Length of bottle aging:	3 months

ANALYTICAL DATA

Alcohol:	14%
pH level:	3.51
Residual sugar:	<1 g/L
Acidity:	5.09 g/L
Dry extract:	29.9 g/L