

# BOSSONA RISERVA

## Vino Nobile di Montepulciano D.O.C.G.



### VINTAGE 2016

The wines of 2016 express the character of "classical" vintages: particularly intense colours, a pronounced fragrance typical of the varietal, a structure supported by medium acidity and a fine, dense tannic texture of good quality. A deeper analysis reveals excellent levels of intensity and colour tone, medium alcohol levels, acidity and extractive substances. In a few words, the wine will largely stand out for its elegance and refinement.

*Vino Nobile Riserva Bossona is one of the highest expressions of our land. Its grapes come from the vineyard of the same name, one of the most suitable, planted by Caterina's grandfather, Alibrando, in 1961. The wine became a Riserva in 1999, after long ageing in wood and in the bottle. It is without doubt one of the estate's flagship wines, a symbol of the elegance and grace of Sangiovese in Montepulciano. The yields are very low (about 40 quintals per hectare) and the wine is bottled with the label Bossona Riserva only in the best vintages.*

### TASTING NOTES

A wine with a complex, elegant and balanced structure. Ruby in colour tending towards garnet, with intense and elegant aromas, with hints of violets, underbrush and spices, it has a character of finesse, with firm, velvety tannins and a long, deep finish.

### GRAPE VARIETIES

Sangiovese

### SOIL CHARACTERISTICS

Soil of Pliocene origin, dating back 2.5-5 million years. It is rich in tuff, skeleton and fossils, which are not only well-draining but also give the wine structure and minerality.

### PRODUCTION AREA

Vigna Bossona is one of the sunniest areas of Montepulciano and its favourable exposure allows for excellent ripening of the grapes. The complex composition of the soil is perfect for Sangiovese, and the constant ventilation ensures the healthiness of the grapes.

### ALTITUDE

350-400 metres a.s.l.

### YEAR(S) OF PLANTING

Between 1961-1997-2003

### VINIFICATION

After careful selection of the grapes soft pressing follows, followed by fermentation in stainless steel at a controlled temperature of 26-28°C and maceration on the skins for 28-30 days with pumping over.

### MATURATION

Maturation for 36 months of which at least 20 is in tonneaux, followed by a period of refinement in the bottle

### AGEING POTENTIAL

About 25 years

### AVERAGE ANNUAL PRODUCTION

13,000 bottles



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