

VINO NOBILE DI MONTEPULCIANO RISERVA BOSSONA D.O.C.G.

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



DESCRIPTION

The Bossona, fruit of our best vineyard, is fullbodied, complex and elegant. Intense and refined fragrances, with plenty of ripe fruits and hints of violets. Fine silky tannins and a long and rich finish.

GRAPE VARIETY

Sangiovese

SOIL

Tuff, sand, stony particles.
Area of production: Bossona Vineyard
Elevation: 350-400 meters a.s.l.
Average plant age: 20 years

WINE-MAKING TECHNIQUE

Soft press; spontaneous fermentation with use of local yeasts in stainless steel at controlled temperatures 26-28°C; maceration on skins for 28-30 days with pump-over.

AGING

Minimum 18 months in wood and bottle

AGING POTENTIAL

About 20 years

AVERAGE YEARLY PRODUCTION

13,000 bottles