



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



DESCRIZIONE

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

GRAPE VARIETIES

Sangiovese

SOIL

Soil of Pliocene origin, dating back to 2.5-5 million years ago. It is rich in tuff, skeleton and fossils

AREA OF PRODUCTION

Bossona Vineyard

Elevation: 350 – 400 meters above sea level

Year of planting: Between 1961-1997-2003

WINE-MAKING TECHNIQUE

Soft press, spontaneous fermentation with use of local yeast in stainless steel at controlled temperature of 26°-28°C, maceration on skins for 28-30 days with pump-over

AGING

About 36 months in total of which at least 20 months of maturation in tonneaux, followed by a long refinement in bottle

AGING POTENTIAL

About 20 years

AVERAGE YEARLY PRODUCTION

13.000 bottles