



MARCHESI GONDI - TENUTA BOSSI
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Vigneto Poggio Diamante

Indication Chianti Rufina Riserva

First year of bottling 2018

History The Poggio Diamante vineyard, discovered by Marie de Labrugiere, was planted for the first time in the mid-19th century. From this, the young widow Gondi produced a wine of great structure and character that stood out at the Paris expo in 1889. This vineyard, which Bernardo Gondi had replaced in 2000, has always been the main vineyard for Villa Bossi, another gem of Chianti Rufina. The different Sangiovese clones of the vineyard give this wine great elegance and character.

Area of production

Poggio Diamante vineyard, at an altitude of about 250 meters above sea level With southern exposure and in the hills, in 2.6 ha of Sangiovese.
Spurred cordon

Type of training

Terroir Marly and clayey soils with calcareous sediments.

Grapes Sangiovese.

Harvest and vintage report Climatically perfect was 2018, with good winter rains, a mild spring; the harvest period was perfect. The quality of the grapes harvested and brought to the cellar was of a great level.
The grapes were harvested manually in early October.

Fermentation and vinification fermentation takes place in a 50 hl steel vat, at a temperature controlled by a refrigeration machine.
Aging malolatic and aging in 20 hl Austrian oak barrels for 2 months, then 6 months in second passage barriques and 6 months in bottle.

Bottle format 0,75 lt – 1,5 lt, 3,0 lt

Aging potential 25-30 year depending on the vintages.

Tasting notes The Poggio Diamante 2018 has an intense ruby red color with slight garnet reflections. Great olfactory impact with notes of macerated undergrowth fruit such as currant and strawberry, notes of sweet spices such as vanilla arrive, closing with notes of leather and tobacco. In the mouth there is a fresh push reminiscent of citrus notes such as tarocco, red currant closes with light notes of liquorice. an elegant wine with personality!

Alcohol content 14,0%

Service temperature and glass The recommended serving temperature is between 16 -
The glass to be used for this wine is the tulip.

Food pairing Red meats, moist, roasts, game also feathered, aged and mature cheeses



