



MARCHESI GONDI - TENUTA BOSSI  
Pontassieve (FI) Italia

Via dello Stracchino, 32 – 50065 Pontassieve (FI), Italia

Tel. +39 055 8317830

Fax. +39 0558364008

tenutabossi@gondi.com - www.tenutabossi.com

## VIOLANA 2021

**Indication** Colli Dell'Etruria Centrale IGT

**First year of bottling** 1995

**History** After few years of experiments, Bernardo Gondi

**Area of production** Bossi Estate, 300 metres above the sea level, mainly from the *Camerata* vineyards. On hill with southern-western exposure, there are 0.5 ha of Sauvignon Blanc, 0.5 ha of Chardonnay and others.

**Type of training** Spurred cordon

**Terroir** Composed by *galestro*, typical Tuscan hard stone and clay soil with calcareous sediments.

**Grapes** Sangiovese and other red grapes

**Harvest and vintage report** The 2021 vintage had a cold spring with some frosts, the summer period was quite hot and dry, this balance ensured good vegetative development. The absence of anticipated the harvest of the grapes with an excellent state of ripeness. All this has translated into a good year! The grapes were harvested manually, at the end of August.

**Fermentation and winemaking** The fermentation is made with soft pressure after draining; in steel tins, at controlled temperature.

**Aging** Rests 5-6 months in steel tins.

**Bottle format** 0,75lt

**Aging potential** 2years, depending on the vintage.

**Tasting notes** Violana 2021 is cherry pink with purple hints. At nose is intense with a great fruity: hints of blueberry, crunchy cherry and wild strawberry. The end has notes of red rose and violet. In mouth, it starts fresh with a good structure and ends again with the fruity notes felt at nose, of small red fruits, in particular the cherry.

**Alcohol content** 12,5%

**Service temperature and glass** The recommended serving temperature is between 10 - 12 C°. The glass indicated for this wine is the tulip glass.

**Food pairing** Shellfish in pink sauce, first dishes with fatty sauce and tomato.

