



MARCHESI GONDI - TENUTA BOSSI
Pontassieve (FI) Italia

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SASSOBIANCO 2022

Indication Colli dell'Etruria Centrale Bianco DOC

First year of bottling 1987

History Until 1987, we used Trebbiano grapes for our Sasso Bianco. At the Bossi Estate. These grapes we use today only for the production of Vinsanto.

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

Type of training Single arched

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

Grapes Chardonnay, Sauvignon Blanc – other white grapes

Harvest and vintage report The 2022 vintage had a mild spring with little rain, followed by a period of drought and heat until the end of the municipality, with the rains at the end of July, rebalancing the ripening. The harvest was advanced by a few days but of very high quality. The grapes were harvested manually, in late August.

Fermentation and vinification The fermentation is made with soft pressure and the skin in steel tins, at controlled temperature.

Aging Rests 5-6 months in steel tins.

Bottle format 0,75lt

Aging potential 2 years, depending on the vintage.

Tasting notes Sassobianco 2022 is straw yellow with greenish highlights. At nose has great intensity: citrus flowers like orange blossom and pink grapefruit, notes of exotic yellow fruits like pineapple, followed by vegetable notes ending with a great minerality. The taste has a good freshness and sapidity supported by a good alcohol level; The end is long, with the minerality at nose.

Alcohol content 12,0%

Service temperature and glass The recommended serving temperature is between 12°C and 14°C. The glass indicated for this wine is the tulip glass.

Food pairing Shellfish appetizers, first dishes with vegetable.



