



MARCHESI GONDI - TENUTA BOSSI
Pontassieve (FI) Italia

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VIOLANA 2022

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 the *Camerata* vineyards. On hill with southern exposure, there are 0.5 ha of Sauvignon Blanc, Chardonnay and others.

Type of training Spurred cordon

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

Grapes Sangiovese and other red grapes

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

Fermentation and winemaking The fermentation is made with soft pressure and 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 2022 is cherry pink with purple hints. At nose is intense with a great fruity: hints of blackberry, crunchy cherry and wild strawberry. The end has red rose and violet. In mouth, it starts fresh with a good structure and again with the fruity notes felt at nose, of soft fruits, in particular the cherry.

Alcohol content 12,5%

Service temperature and glass The recommended serving temperature is between 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.



