

BOSSONA RISERVA

Vino Nobile di Montepulciano D.O.C.G.



VINTAGE 2015

2015 is considered one of the best vintages of the last 10 years in Tuscany, with a dry, warm and sunny weather during the summer and the harvest time.

Riserva Bossona 2015 is full of intense and refined fragrances, from red and black fruits like plum, raspberry and blackcurrant, with pleasant hints of violet and rose.

The spicy aromas enrich its bouquet, which will be even more complex with bottle ageing. The tannins are silky, the mouthfeel is linear and in keeping, full-bodied, broad with compact texture and the finish is long, rich and sapid.

Vino Nobile Riserva Bossona is one of the highest expressions of our land. Its grapes come from the vineyard of the same name, one of the most suitable, planted by Caterina's grandfather, Alibrando, in 1961. The wine became a Riserva in 1999, after long ageing in wood and in the bottle. It is without doubt one of the estate's flagship wines, a symbol of the elegance and grace of Sangiovese in Montepulciano. The yields are very low (about 40 quintals per hectare) and the wine is bottled with the label Bossona Riserva only in the best vintages.

TASTING NOTES

A wine with a complex, elegant and balanced structure. Ruby in colour tending towards garnet, with intense and elegant aromas, with hints of violets, underbrush and spices, it has a character of finesse, with firm, velvety tannins and a long, deep finish.

GRAPE VARIETIES

Sangiovese

SOIL CHARACTERISTICS

Soil of Pliocene origin, dating back 2.5-5 million years. It is rich in tuff, skeleton and fossils, which are not only well-draining but also give the wine structure and minerality.

PRODUCTION AREA

Vigna Bossona is one of the sunniest areas of Montepulciano and its favourable exposure allows for excellent ripening of the grapes. The complex composition of the soil is perfect for Sangiovese, and the constant ventilation ensures the healthiness of the grapes.

ALTITUDE

350-400 metres a.s.l.

YEAR(S) OF PLANTING

Between 1961-1997-2003

VINIFICATION

After careful selection of the grapes soft pressing follows, followed by fermentation in stainless steel at a controlled temperature of 26-28°C and maceration on the skins for 28-30 days with pumping over.

MATURATION

Maturation for 36 months of which at least 20 is in tonneaux, followed by a period of refinement in the bottle

AGEING POTENTIAL

About 25 years

AVERAGE ANNUAL PRODUCTION

13,000 bottles



Az. Maria Caterina Dei

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