



VIOLANA 2016

Indication Colli della Toscana Centrale IGT

First year of bottling 1995

History After several years of experimentation Bernardo Gondi, began to make a rosé to respond at the request of a

fresh wine, that was starting in that period.

Area of production The Villa Bossi Estate, at an altitude of about 300 meters above sea level, in the vineyards of Sottomonte and Camerata, in the hill, with southern exposure, there are 9.2 hectares of Sangiovese.

Type of breeding Spurred cordon.

Terroir The ground is composed by Galestro (typical Tuscan hard stone) and clay soils with calcareous sediments.

Grapes Sangiovese and other red grapes.

Harvest and vintage report The harvest period in 2016 was climatically perfect.

The quality of the grapes harvested and taken to the cellar was of great level, as to portend a thick vintage. The grapes are harvested by hand in early September.

Fermentation and No skins, as a result of draining after about 24-36 winemaking hours, in stainless steel containers, at controlled

temperature.

Aging Rest in steel containers for 5-6 months.

Bottle formats 0,75lt

Potential aging 2 years depending on the vintage.

Tasting notes Violana 2016 has cherry pink with purple reflections.

The nose is intense with a good fruity, with hints of raspberry, fresh cherry and strawberries. In the final

presents nuance of fleshy red rose and violet.

The taste at the first impression is fresh with a good structure, in the final shows again all its fruitiness of red fruits as crunchy cherry.

Alcohol level 12,5 %

Service temperature and The recommended serving temperature is between 10- ${\it glass}~$ 12°C. The glass to be used for this wine is the Tulip.

Food pairing Shrimp in cocktail sauce, pasta with fatty sauces and