



VIOLANA2019

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 summer of 2019 was particularly warm and dry. The few rainfalls were sufficient enough to produce healthy grapes with notes and scents that we will find in the wine. The quality of the grapes harvested and brought to cellar was of great level. The grapes were harvested by hand, at the of September – beginning of October.

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 2019 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.

