



MARCHESI GONDI - TENUTA BOSSI  
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## CARDINAL DE RETZ 2006

**Indication** Riserva Vin Santo del Chianti Rufina DOC

**First year of bottling** 1950

**History** At Tenuta Bossi, since always we produce the Vin Santo, as tradition wants. From the 50's we started to make it with only Trebbiano grapes.

**Area of production** The Villa Bossi Estate, at an altitude of approximately 300 meters above sea level, in the specialized vineyards of Camerata and Sottomonte in 1.2 ha. of Trebbiano, in the hill with a southern exposure.

**Type of breeding** Spurried cordon.

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

**Grapes** Trebbiano 100%

**Harvest and vintage report** The 2006 vintage was characterized by good winter rains, and a mite spring.  
The grapes are harvested by hand in late September and early October.

**Fermentation and winemaking** The grapes are kept for three months on reed matting under the roof.  
The wine is made without grape skins, soft pressing. Fermented in little oak barrels.

**Aging** Rest for 10 years in casks of 50-200 liters capacity kept under roofing and for 1 year in bottle.

**Bottle formats** 0,375 lt

**Potential aging** 30 years and more.

**Tasting notes** Cardinal de Retz 2006 is amber colored with intense tawny nuances.

Great olfactory intensity with a notable complexity and amplitude of perfumes. The soft notes of dried fig, almond, caramel, candied fruit, date, chestnut honey are closed with a sweet spicy and a slightly ethereal finish.

The taste is sweet, soft and round with elegance and strength. Interesting balance of taste that on a structure managed entirely by an elegant alcohol note finds a freshness of support. The finish is very long with the repetition of all those notes perceived on the nose in particular of dried apricot.

**Alcohol level** 17 %

**Service temperature and glass** The recommended serving temperature is between 10-12°C. The glass to be used for this wine is the raisin wine glass.

**Food pairing** Chocolate desserts, vanilla ice cream and dry almond paste biscuits, but also Foie Gras or blue cheese or with great seasoning.

