



MARCHESI GONDI - TENUTA BOSSI
Pontassieve (FI) Italia

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CARDINAL DE RETZ2007

Indication Vin Santo del Chianti Rufina Riserva 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 the sea level, in the specialized vineyards of Camerata and Sottomonte on 1.2 ha. of Trebbiano, on the hill with a southern exposure.

Type of trading Spurred 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 Harvesting period was perfect in terms of climate. The quality of the grapes harvested and then brought to the celling was high standard. This portends a vintage of considerable weight. The grapes were harvested by hand in late September and early October.

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

Aging Aged 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 2007 is amber colored with intense tawny nuances.

Great olfactory intensity with a notable complexity and amplitude of perfumes. The soft notes of dried fig and apricot, almond, caramel, orange zest, 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 16%

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.

