

Castello Di Bossi Chianti Classico Italy 2022

Selected by: MTW Tasting Panel



Final Deductions

VINTAGE 2022
GRAPE Sangiovese/Blend
GEOGRAPHY Europe
COUNTRY Italy
LARGER REGION Tuscany
SMALLER REGION Chianti

Rationale

Tuscany's celebrated Chianti region was officially demarcated in 1716 by the Grand Duke Cosimo III de' Medici, who bestowed this recognition specifically on the heart of this sizable zone- now known as Chianti Classico. Today, the production zones of Chianti fall around Florence in the north, Siena in the south, Arezzo in the east, and Pisa in the west. In recognition of its supremacy, the Italian government created the Chianti Denominazione di Origine Controllata (DOC) in 1967, which included Chianti Classico. It earned Denominazione di Origine Controllata e Garantita (DOCG) status in 1984, Italy's uppermost level of wine classification. Finally, in 1996, Chianti Classico separated from the Chianti DOCG and became its own DOCG. Chianti's prominence is rooted in her indigenous Sangiovese grape, which in Classico is often bottled alone as opposed to being blended (as it can be legally with other native grapes).

In Chianti, the Sangiovese grape displays ample acidity and signature flavors of black and red cherry, along with accents of flowers, herbs, spice, and earth. The tannins increase with quality, as does their structure and body, which can range from light to medium.

Extending over 1260 acres, 306 of which are under vine, and with a history dating back to the 9th century AD, the Castello di Bossi estate is located in the town of Castelnuovo Berardenga, the southernmost appellation of Chianti Classico. The area's wines tend to be fuller and more structured than the rest of the Chianti Classico zone, closely resembling those of the neighboring Montalcino area.

Sight

BRIGHTNESS Day Bright
CLARITY Clear
COLOR DEPTH Medium
COLOR Garnet
RIM VARIATION Pink
Stained Tears: None

Structure

RESIDUAL SUGAR Dry
ACID Med+
ALCOHOL Med+
TANNIN Medium
TEXTURE Lean / Tart
FINISH Long
COMPLEXITY Med+

Aroma & Taste

RED FRUIT Cherry / Red Tomato • Red Plum • Red / Sour Cherry • Red Raspberry *Condition: Fresh, Ripe*
BLACK FRUIT Black Raspberry • Black Cherry • Black Plum *Condition: Ripe, Fresh*
CITRUS FRUIT Orange *Condition: Raisinated / Dried Part: Peel / Zest*
FLORAL Rose • Violet *Condition: Fresh, Dried*
GREEN VEGETABLE Olive (Green) • Caper
OTHER VEGETABLE Rhubarb • Tomatoes / Sun-Dried • Mushrooms (Brown) • Tomato Leaf
HERBAL Oregano • Tea Leaf / Bergamot • Sage
OTHER SPICES Licorice (Red) • Sassafras • Licorice (Black) • Star Anise
ORGANIC EARTH Truffle / Mushrooms
INORGANIC EARTH Mineral / Rock • Chalk / Limestone
ANIMAL Leather
OAK AGING Yes *Oak Intensity: Medium*
OAK INFLUENCE Sandalwood • Coffee / Bean • Toast • Cacao / Chocolate
OXIDATION/NUITNESS Almond / Marzipan • Pistachio