

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