



MARCHESI GONDI - TENUTA BOSSI
Pontassieve (FI) Italia

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SAN GIULIANO 2016



Indication Chianti Rufina DOCG

First year of bottling 2000

History Always at Tenuta Bossi, we produce a basic Chianti Rufina, but only since 2000 is made with these grapes.

Area of production The Villa Bossi Estate, at an altitude of about 300 meters above sea level, in the vineyards of Sottomonte and Camerata, in the hill, with a southern exposure, there are 9.2 ha. of Sangiovese, 3.1 ha. of Colorino and 2 hectares of Merlot.

Type of breeding Spurred cordon.

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

Grapes Sangiovese 80% - Colorino 10% - Merlot 10%

Harvest and vintage report Climatically perfect was the period of the harvest. The quality of the grapes harvested and brought to the winery has been of great quality, so much so as to presage a very thick vintage. The grapes are harvested by hand in late September, early October. Except Merlot that is picked up in the first weeks of September.

Fermentation and winemaking The fermentation takes place in vats, at a temperature of 20 ° C, controlled by a refrigeration machine. This is followed by malolactic fermentation in oak barrels.

Aging Rest in barrels of 29 hl of Slavonian oak for over 1 year; aging in bottle for about 3 months.

Bottle formats 0,75lt

Potential aging 5 - 8 years depending on the vintage.

Tasting notes San Giuliano 2016 is an intense ruby red color. The nose has a good intensity, such as red rose and violet, with fruity notes reminiscent of the crisp cherry and the raspberry on a slightly vanilla olfactory bed and hints of black pepper. The taste is initially soft and full and then bring out a good freshness and light tannins. A dynamic taste that returns to the finish the same fruitiness emerged on the nose, in particular the cherry and the spicy black pepper.

Alcohol level 13,0 %

Service temperature and glass The recommended serving temperature is between 15-18 ° C. The glass to be used for this wine is the Rhine.

Food pairing Pasta, made with meat sauce, wild game or cheese. Main dishes of roast pork and white meat.