



## SAN GIULIANO 2017

**Indication** Chianti Rufina DOCG

**First year of bottling** 2000

**History** At TenutaBossi, we have always been producing a basic Chianti Rufina, but only since 2000 it is made with these grapes.

**Area of production** The Villa Bossi Estate, at an altitude of about 300 meters above the sea level, in the vineyards of Sottomonte and Camerata. On 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** The 2017 vintage was characterized by a cold spring with hailstorms followed by a hot and dry summer. Harvesting period has been long anticipated to guarantee the limited quantity of grapes a great quality. The grapes are harvested by hand in late August.

**Fermentation and wine making** The fermentation took place in vats, at a temperature of 20° C, controlled by a refrigeration machine. It was 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 2017 is an intense ruby red color. The nose has a good intensity, such as rose and violet, with fruity notes reminiscent of the cherry and the raspberry on a 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.

**Foodpairing** Pasta, made with meat sauce, bushmeator cheese. Main dishes of roast pork and white meat.

