



MARCHESI GONDI - TENUTA BOSSI
Pontassieve (FI) Italia

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SAN GIULIANO 2018

Indication Chianti Rufina DOCG

First year of bottling 2000

History We have always had at Bossi Estate a basic Chianti Rufina. Only from 2000, it is made with this grapes.

Area of production Bossi Estate, 300 metres above the sea level, from the *Sottomonte* and *Camerata* vineyards. On hill with southern exposure, there are 9.2 ha of Sangiovese, 3.1 ha of Colorino and 2 ha of Merlot.

Type of training Spurred cordon

Terroir Composed by *galestro*, typical Tuscan hard stone and clay soil with calcareous sediments.

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

Harvest and vintage report The 2018 vintage had a mild winter with a colder temperatures in February. On the contrary, spring and summer had above-the-average temperatures, with frequent rainfalls. This changes in temperature allowed a good bud burst and blossom.

Harvesting was anticipated of a week, to guarantee the best quality for our grapes. They were harvested by hand at the third week of september.

Fermentation and vinification The fermentation is made in cement tins, at controlled temperature of 20° C with a cooling machine. It follows the malolactic fermentation in oak barrels.

Aging Ages 12 months in Slavonia oak barrels and then refines in bottle for 3 months.

Bottle format 0,75lt

Aging potential 5 - 8 years, depending on the vintage.

Tasting notes San Giuliano 2018 is deep ruby red. At nose, great intensity of rose and violet, with fruity notes of crispy cherry and blueberry, with hints of vanilla and black pepper.

In mouth, the beginning is soft and full bodied. Then emerge the freshness and light tannicity. The taste is dynamic, we the notes felt at nose, in particular cherry and black pepper spiciness.

Alcohol content 12,5%

Service temperature and glass The recommended serving temperature is 15 - 18 C°. The glass indicated for this wine is the Rehine.

Food pairing Important first dishes with ragù sausage, game, or cheese. Second dishes of roasted pork or white meat.

