



MARCHESI GONDI - TENUTA BOSSI  
Pontassieve (FI) Italia

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## SAN GIULIANO 2019

**Indication** Chianti Rufina DOCG

**First year of bottling** 2000

**History** We have always had at Bossi Estate a vintage of Chianti Rufina. Only from 2000, it is made with this grape variety.

**Area of production** Bossi Estate, 300 metres above the sea level, *Sottomonte* and *Camerata* vineyards. On hill with south exposure, there are 9.2 ha of Sangiovese, 3 ha of Colorino and 2 ha of Merlot.

**Type of training** Spurre dcordon

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

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

**Harvest and vintage report** The summer of 2019 was particularly warm and dry. A few rainfalls were sufficient enough to produce grapes with notes and scents that we will find in the wine.  
The quality of the grapes harvested and brought to the cellar was of great level. The grapes were harvested between the end of September – beginning of October.

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

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

**Bottle format** 0,75lt

**Agingpotential** 5 - 8years, depending on the vintage.

**Tasting notes** San Giuliano 2018 is deep ruby red. At nose, there is an intensity of rose and violet, with fruity notes of 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 wine is dynamic, we feel the notes felt at nose, in particular the black pepper spiciness.

**Alcoholcontent** 13.00%

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

**Foodpairing** Important first dishes with ragù sausage, gnocchetti and cheese. Second dishes of roasted pork or white meat.



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SAN GIULIANO

CHIANTI RUFINA  
denominazione di origine  
controllata e garantita

e

12.5%

PRODOTTO IN ITALIA