

San Giuliano 2010

**Label:**

San Giuliano

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.

Tipology:

Red wine.

First year of bottling:

2000

Description / Indication:

Chianti Rufina DOCG

Grapes:

Sangiovese 80% - Colorino 10% - Merlot 10%.

Type of breeding:

Spurred cordon.

Terroir:

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

History:

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

Harvest:

The grapes are harvested by hand in late September, early October. Except Merlot that is picked up in the first weeks of September.

Fermentation:

The fermentation takes place in vats at a controlled temperature by a refrigeration machine.

Aging:

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

Potential aging:

5 - 8 years depending on the vintage.

View:

Deep ruby red, with purple highlights.

Nose:

Good intensity with fruity notes of ripe cherry, blackberry and wild berries. Followed by fragrances of red rose, ends with a sweet spices.

Taste:

At the beginning it is soft and wide and then bring out a good freshness and light tannins. Dynamic taste, that proposes at the end the same fruitiness felt on the nose with an extra light and tasty note of bittering.

Alcohol level:

13,0%

Food pairing:

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

