

## San Giuliano 2011

**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 harvest:**

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 a sweet begin of raspberry and crispy cherry on an olfactory bed, with slightly nuances of vanilla and black pepper.

**Taste:**

At first it is soft and wide, and then brings out an medium freshness and light tannins. The dynamism of taste on the finish repeats the same fruitfulness issued at the nose.

**Alcohol level:**

13,0%

**Food pairing:**

Pasta, made with meat sauce, wild game or cheese. Main

dishes of roast pork and white meat.