

San Giuliano 2013

**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.

Nose:

Good intensity of sweet red fruit, as strawberry and crispy cherry and violet 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, and in particular the cherry and the spicy of black pepper.

Alcohol level:

13%

Food pairing:

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