



MARCHESI GONDI - TENUTA BOSSI
Pontassieve (FI) Italia

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SAN GIULIANO 2014



Indication Chianti Rufina DOCG

First year of bottling 2000

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

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.

Type of breeding Spurred cordon.

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

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

Harvest and vintage report The year 2014 was characterized by a winter with mild temperatures and frequent rains. The summer was mild with generous rains in July. The harvest has requested considerable effort in the selection of the grapes.

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

Fermentation and winemaking The fermentation takes place in vats, at a temperature of 20 ° C, controlled by a refrigeration machine. This is followed by malolactic fermentation in oak barrels.

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

Bottle formats 0,75lt

Potential aging 5 - 8 years depending on the vintage.

Tasting notes San Giuliano 2014 is deep ruby red. The nose has 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. The taste, at first is soft and wide, and then brings out a 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 spicity of black pepper.

Alcohol level 13 %

Service temperature and glass The recommended serving temperature is between 15-18 ° C. The glass to be used for this wine is the Rhine.

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