



MARCHESI GONDI - TENUTA BOSSI
Pontassieve (FI) Italia

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SAN GIULIANO 2021

- 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.
- Area of production** Bossi Estate, 300 metres above the sea level, between *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** Spurred cordon
- Terroir** Composed by *galestro*, typical Tuscan hard stone soil with calcareous sediments.
- Grapes** Sangiovese 80% - Colorino 10% - 10% Merlot
- Harvest and vintage report** The 2021 vintage had a cold spring with some frost. The summer period was quite hot and dry, this ensured a good vegetative development. The absence of rain anticipated the harvest of the grapes with an early state of ripeness. All this has translated into a good vintage. The grapes were harvested manually, in late September.
- 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
- Aging potential** 5 - 8 years, depending on the vintage.
- Tasting notes** San Giuliano 2021 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.
- Alcohol content** 13.00%
- Service temperature and glass** The recommended serving temperature is 15 - 18°C. The glass indicated for this wine is the Rehine.
- Food pairing** Important first dishes with ragù sausage, game, cheese. Second dishes of roasted pork or white meat.



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CHIANTI RUFINA
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

MARCHESI GONDI



SAN GIULIANO

CHIANTI RUFINA
denominazione di origine
controllata e garantita

PRODOTTO IN ITALIA

12.5% vol