

2005 MARCHESI GONDI CARDINAL DE RETZ VIN SANTO

MARCHESI GONDI ESTATE, TUSCANY, ITALY



THE WINE:

100% Trebbiano grapes that are hand harvested in early October. The grapes are then dried for three months on straw mats and gently pressed without the skins. Fermentation occurs in old oak barrels and the wine is then aged for 9 years in older French oak barrels prior to being released on the 10th year. The name is taken from an ancestor of the Gondi family who was the bishop and cardinal of Paris.

THE ESTATE:

In the Chianti Rufina district, 18km northeast of Florence.

- 18 hectare vineyard planted mostly with Sangiovese and Cabernet Sauvignon.
- 200 to 500 meters above sea level, with a warm Mediterranean climate.

THE FAMILY:

- The Gondi family has been Florentine nobility since 1197; bankers, merchants, and farmers.
- Winemakers and growers since 1592.
- Bernardo & Donatella Gondi now run the vineyard and Estate.
- Produce a world class Extra Virgin Olive Oil as well.
- Bernardo is president of the Florence Farmers Union.

TASTING NOTES:

Color: amber with orange hues

Aromas: intense dried fruits and caramel with notes of candied nuts and honey

Flavors: dried figs and honey lead into almond and spice. A long and complex finish

Food Pairing: strong, aged cheeses, or dessert foods such as biscotti served with vanilla bean ice cream

-DRINK NOW THROUGH 2035-