

2005 MAZZAFERRATA

MARCHESI GONDI ESTATE
TUSCANY, ITALY



The Wine: “Super Tuscan” - The rarest and most sought after of the Tuscan reds.

- 100% Cabernet Sauvignon from 30 year old vines, 400 meters above sea level.
- 14 months in large Slovenian Oak Casks. Followed by 10 months in French oak Barriques (smaller barrels). Then 12 months in the bottle before release.
- All hand-picked fruit.
- 6,000 bottles produced.
- Winemaker declared this 2005 to be his best effort since 1997.

Color: Dark, opaque purple.

Nose: Black currants, toasted oak and herbs.

Flavors: Black cherry liquor, Tuscan clay-like earth.

Mouth: Dense, concentrated with bold “drying” tannins velvet smooth due to age.

- Powerful, intense and rather serious wine drinking experience with great complexity and 15 year cellaring potential.

Estate: In the Chianti Ruffina district, 18 km North East 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 and 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.