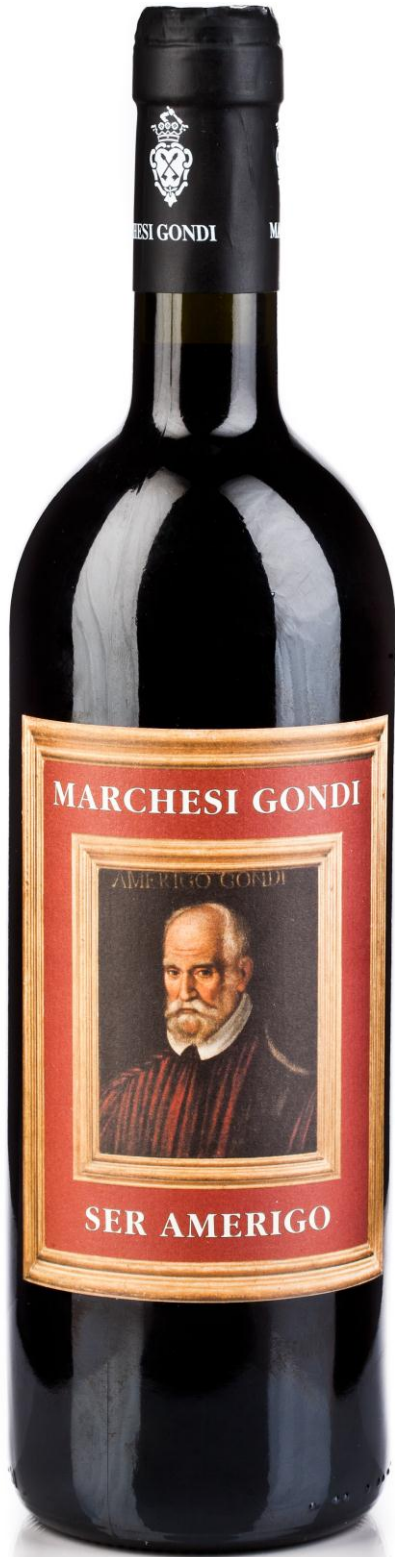


# 2006 SER AMERIGO

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MARCHESI GONDI ESTATE  
TUSCANY, ITALY



## THE WINE:

70% Sangiovese / 15% Cabernet Sauvignon / 15% Merlot  
Only 200 cases produced. Every grape bunch is de-stemmed and double sorted.

## THE ESTATE:

Located in the Chianti Ruffina district, 18km North East of Florence. This 18 hectare vineyard is planted almost entirely with Sangiovese and Cabernet Sauvignon, with just a small amount of Merlot. The rolling vineyard hills sit 200-500 meters above sea level and enjoy a warm, "Mediterranean" climate.

## THE GONDI FAMILY:

The Gondi family has been Florentine nobility since 1197. They were bankers, merchants and farmers, and have been winemakers and growers since 1592. Bernardo and Donatella Gondi now run the vineyard and Estate. They also produce a world class Extra Virgin Olive Oil.

## ~Tasting Notes~

**Color:** A dark ruby with garnet flashes.

**Aromas:** Blueberry and cherry with leather with toasted oak.

**Flavors:** Deep core of cherry fruit with rhubarb and vanilla nuances. Delicate spice with big dry tannins on the finish. A wine that will continue to open up in the glass over many hours and display layers of fruit and subtle spices. Rich and powerful wine with classic Sangiovese acidity tempered by the soft Merlot fruit.

**Food Pairing:** Serve with filet mignon topped with melted gorgonzola cheese.

~Drink now through 2018~