

# 2007 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.

**THE ESTATE:** In the Chianti Ruffina 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 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.

## ~Tasting Notes~

**Color:** Dark, opaque purple.

**Aromas:** Black cherries, fresh cut cedar and herbs.

**Flavors:** Cassis-like liquor, Tuscan clay-toned earth and old world rustic acidity.

**Mouth:** Dense, concentrated with bold “drying” tannins. Velvety and smooth due to age. Powerful, intense and rather serious wine drinking experience with great complexity and 18 year cellaring potential.

**Food Pairing:** Grilled filet mignon with sautéed portabella mushroom in a red wine sauce.

~Drink now through 2025~

[www.quigleyfinewines.com](http://www.quigleyfinewines.com)