

2007 PIAN DEI SORBI

MARCHESI GONDI ESTATE
TUSCANY, ITALY



THE WINE: Chianti Rufina Riserva

- 90% Sangiovese, 10% Colorino.
- Aged 24 months in French oak, then 12 months in the bottle before release.
- All hand-picked fruit.

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 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: Dense ruby-purple.

Aromas: Macerated cherries and ripe blackberries, with notes of tobacco and a cinnamon-like spice.

Flavors: Juicy and ripe red fruits with subtle hints of leather and oak. The wine has new world fruit but in a more restrained, classic style that evolves over time in the glass.

Food Pairing: Gemelli pasta with ground beef and pork sausage and chèvre cheese in a creamy red sauce.

~ Drink now through 2018 ~