

2008 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 & 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 salty Tuscan earth.

Flavors: Cassis-like liquor, fresh herb and baker’s dark chocolate, 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~