

# 2009 VILLA BOSSI

MARCHESI GONDI ESTATE  
TUSCANY, ITALY



## THE WINE:

- Chianti Rufina Riserva
- 80% Sangiovese, 10% Cabernet Sauvignon, 10% Colorino.
- Aged 24 months in French oak, then 12 months in the bottle before release.
- All hand-picked fruit.
- The top end Chianti produced by the Gondi family.

## THE ESTATE:

- In the Chianti Rufina district, 18km NE 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 Farmer’s union.

## TASTING NOTES:

**Color.** Dense ruby-purple.

**Aromas.** Black cherries and ripe black plum with notes of mesquite spice and worn leather.

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

**Food Pairing:** New York steak lightly dusted in olive oil and Italian breadcrumbs served with chopped tomato and garlic on top.

~Drink now through 2024~