

# 2010 MAZZAFERRATA

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## 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 north-east 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:** Dried dark berries, fresh herb and baker’s dark chocolate, rustic acidity. Left Bank Bordeaux-style flavors.

**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 2028-