

2010 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
- 2010 Vintage was a spectacular vintage for Tuscany.

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 Farmer's Union

TASTING NOTES:

Color: Dark ruby hue.

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

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

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

~ Drink now through 2020~