

2010 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. Glowing ruby-crimson.

Aromas. Deep cherries and ripe black plum with notes of mesquite-smoky spice and worn leather.

Flavors. Dark 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 2025~