

# 2011 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.

### 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 & 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 purple

**Aromas:** ripe black currant, smashed cherry skins, and cedar like spice

**Flavors:** black cherry and dark chocolate lead to bold dry tannins and powerful structure; a serious wine with potential to age 20 plus years

**Food Pairing:** grilled filet mignon with sautéed portabello mushroom in a red wine sauce

-DRINK NOW THROUGH 2031-