

2011 MARCHESI GONDI 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

THE ESTATE: In the Chianti Rufina 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 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: burnt sienna

Aromas: cherry skin, pomegranate, subtle cinnamon and earthy mushroom notes

Flavor & Texture: red and blue fruits with hints of leather and mahogany

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

-DRINK NOW THROUGH 2021-