

# 2011 SER AMERIGO SUPER TUSCAN

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## MARCHESI GONDI, TUSCANY, ITALY



### THE WINE:

40% Sangiovese, 40% Merlot, 20% Colorino; only 300 cases produced. Aged for 24 months in a combination of large oak cask (12 months) and then small French Oak barrique (12 months). Every grape bunch is de-stemmed and double sorted.

### THE ESTATE:

Located in the Chianti Ruffina district, 18km North East of Florence. This 18 hectare vineyard is planted almost entirely with Sangiovese and Cabernet Sauvignon, with just a small amount of Merlot. The rolling vineyard hills sit 200-500 meters above sea level and enjoy a warm, Mediterranean climate.

### THE GONDI FAMILY:

The Gondi family has been Florentine nobility since 1197. They were bankers, merchants and farmers, and have been winemakers and growers since 1592. Bernardo and Donatella Gondi now run the vineyard and Estate. They also produce a world class Extra Virgin Olive Oil.

### TASTING NOTES:

**Color:** dark ruby bordering on purple

**Aromas:** dried black cherry, smoke, leather and cedar

**Flavor & Texture:** intense black and red cherry fruit with warm spices; bold acids and round, dry tannins on the finish; a wine that will continue to open up in the glass over many hours and display layers of fruit and subtle spices; rich and powerful wine with classic Sangiovese acidity tempered by the soft Merlot fruit; velvet and mouth filing

**Food Pairing:** grilled lamb chops with a mustard and herb crust

-DRINK NOW THROUGH 2026-