

2011 VILLA BOSSI, CHIANTI RUFINA RISERVA

MARCHESI GONDI, 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, 18 km 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: burnt Sienna with crimson hues

Aromas: deep cherry and black plum with Mesquite smoke and fresh cut cedar

Flavor & Texture: black fruits mingle with leather and smoky spices

Food Pairing: New York steak lightly dusted in olive oil and Italian breadcrumbs served with chopped tomato and garlic on top

-DRINK NOW THROUGH 2026-