

# 2012 SASSOBIANCO

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MARCHESI GONDI ESTATE  
TUSCANY, ITALY



## THE WINE:

50% Sauvignon Blanc / 50% Chardonnay. Fermented in stainless steel and never in oak. All fruit from the Gondi estate in Chianti Ruffina. Harvested by hand in September.

## 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:** Pale straw yellow with slight greenish tint.

**Aromas:** Tropical fruit – pineapple with hints of citrus and hints of mineral.

**Flavors:** Clean citrus and jasmine with crisp acidity.

**Food Pairing:** Flash fried calamari with a spicy red tomato sauce.

~Drink now through 2016~