

# 2013 PIAN DEI SORBI CHIANTI RUFINA RISERVA

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## MARCHESI GONDI ESTATE, TUSCANY, ITALY



### THE WINE:

Chianti Rufina Riserva made from 90% Sangiovese, 10% Colorino. Aged 24 months in French oak, then 12 months in the bottle before release. All hand-picked fruit with a total production less than 1,000 cases.

### 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 Gondi Family has been Florentine nobility since 1197; bankers, merchants, farmers, winemakers, and growers since 1592. Bernardo and Donatella Gondi now run the vineyard and estate. They produce a world-class Extra Virgin Olive Oil as well. Bernardo is the President of the Florence Farmer's Union.

### TASTING NOTES:

**Color:** ruby-purple

**Aromas:** cherry, pomegranate, subtle cinnamon, and smoky, earthy notes

**Flavor & Texture:** red and blue fruits with hints of leather, mahogany, and cut cedar; rich and intense on the palate

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

-DRINK NOW THROUGH 2022-