

2015 MARCHESI GONDI SASSOBIANCO

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 gold with hints of greenish hues

Aromas: fresh squeezed lemon, hints of white flowers

Flavor & Texture: crisp grapefruit and lemon with mouthwatering acids

Food Pairing: penne pasta with cherry tomatoes, fresh mozzarella, basil and olive oil

-DRINK NOW THROUGH 2019-