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## MONTECALVI

- 90 MONTECALVI Rosso dell'Alta Valle della Greve 1995 \$36**  
One for the cellar. Concentrated, rich in flavor and full in body, it has an enticing spicy, chocolaty aroma, deep cherry and cranberry flavors and firm tannins. Drink after 1999.  
- *Wine Spectator* - Oct. 31, 1997
- 90 MONTECALVI di Bernadette & Renzo Bolli 1995 \$35.00**  
About 600 cases of this full-bodied, rich, 100% Sangiovese were produced. Made from a particular clone of Sangiovese known as Rauscedo 23, this wine boasts a dense purple color, followed by a terrific nose of new saddle leather, chocolate, damp foresty scents, and rich berry fruit. Deep, powerful, moderately tannic, and well-endowed, this youthful, impressive wine should hit its stride after several years of bottle age, and last for 10-15 years.  
*The Wine Advocate* - Robert M. Parker, Jr. -10-30-98 - Issue 119
- 88 MONTECALVI Toscana 1996 \$44**  
A beauty for the vintage. Vivid aromas of violet, berry and raspberry. Medium-bodied, with a good core of fruit and medium, silky tannins. Drink now. - J.S.  
*Wine Spectator* - Nov. 30, 1999
- 88 Montecalvi Alta Valle della Greve 1997 \$45**  
Sophisticated aromas of raspberries, mint and minerals. Full-bodied, with polished tannins and a long finish. Well-crafted red. Best after 2002. 860 cases made. - J.S.  
*Wine Spectator* - Oct. 31, 2000
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## Gambero Rosso Editore

### Slow Food Editore

### *"Italian Wines 2000"*

#### Tenuta Montecalvi - Greve in Chianti (Firenze)

This has not been an easy year for Montecalvi. After the excellent '95 version, the '96 was a step backwards. The year itself, however, was a poor one, and did not yield grapes of the same quality. Particularly in the case of a wine based almost completely on sangiovese, it was difficult to make up for the dilution brought about by the constant rain during the last and crucial period of ripening. The great care with which Montecalvi manages its vineyards, though, has permitted them to make a wine that is well above average. Bernadette Doyle's winery should be followed carefully, because it has everything in place to make important wines beginning in 1997, which is a very promising year. Unfortunately Renzo Bolli, Bernadette's companion, has recently died, so cannot continue to take part in the work that he began; but their daughter, Jacqueline, has taken his place. The Montecalvi '96 has an intense and brilliant ruby color, and clean, consistent aromas of blackberry, cocoa and vanilla. The keynote of the palate is its balance, based on a notably dense and soft tannic underpinning, revealing the touch of a sure hand.

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**Gambero Rosso Editore**  
**Slow Food Editore**  
**“Italian Wines 2001”**

**Tenuta Montecalvi - Greve in Chianti (Firenze)**

Opinions will be divided about the Montecalvi '97. We had predicted that it would be one of the best wines of the year, and here it is with just Two Glasses. Of course, that's not a result to be sneezed at but it has simply not shown the extraordinary personality that it is capable of. It's a sangiovese-based bottle with just a little cabernet sauvignon from spectacular, very low-yielding vineyards and the wine has exceptional richness. The dimensions of the palate, the sheer mouth-filling volume, are stunning and the gathering intensity of the flavour is awesome. It seems unstoppable, and indeed the finish just goes on and on. Unfortunately, we also have to note that the impact on the nose is not altogether edifying. There are some residual reductive notes and animal nuances that conspire to hold the wine back from the heights it ought to attain. We wouldn't like to be misunderstood, though. The aromas are not a serious defect but probably reflect a developmental phase that brings with it rather less elegant notes. And it is here that the personal preferences come into play. For some, the aromas are irrelevant or even a positive characteristic while others will find them unacceptable in a major wine. Whatever the case, a Three Glass wine should leave no room for doubt, however little. It has to be said that we found the Montecalvi '97 to be a truly exciting red and are even more impatient for future versions of a wine that is at once utterly authentic and hard to classify.

**87 Montecalvi Alta Valle della Greve 1998 \$42**

Lots of cherry and raspberry aromas in this young red, with hints of flowers. Medium-bodied, with silky tannins and a fruity aftertaste. Sangiovese, Cabernet Sauvignon, Merlot and Syrah. Best after 2004. 1,000 cases made. - J.S. -

**Wine Spectator** - Oct. 15, 2001

**88 Montecalvi, Greve. 1998 IGT (\$42; mostly Sangiovese, with some Cabernet Sauvignon).** Medium to dark garnet. Expressive aromas of damp earth, wild mushroom, tobacco and barnyard. Mineral tones mingle with the flavors of ripe plum and anise, with a touch of vanilla showing through. Quite sappy and concentrated, with firm tannins and a somewhat astringent finish.

- Edward Beltrami

**Stephen Tanzer's International Wine Cellar** - January/February 2002 - Issue 100  
(Premium Brands, Forest Hills, NY).

**91 Montecalvi, Greve. 1997 IGT (\$42)**

Dark garnet. Wet soil and truffle scents, plus a distinct whiff of the barnyard that gives way to saddle leather. Ripe plum and sweet blackberry on the dense and glossy palate. The long finish is dosed with freshly laid tar.

- Edward Beltrami

**Stephen Tanzer's International Wine Cellar** - January/February 2002 - Issue 100  
(Premium Brands, Forest Hills, NY).

**90 Montecalvi Alta Valle della Greve 1999 \$43**

Very ripe aromas of meat, plums and blackberries. Full-bodied, with broad chewy tannins and a long, rich finish. Slightly mouth-puckering now, but will evolve into an outstanding wine. Sangiovese, Cabernet Sauvignon, Merlot and Syrah. Best after 2004. 1,000 cases made. J.S.

**Wine Spectator** - Oct. 31, 2002

**Gambero Rosso Editore**  
**Slow Food Editore**  
*“Italian Wines 2002”*

**Montecalvi**

There's no holding this wine. That's what we thought when we tasted the Montecalvi '98. It positively ran off with its Three Glasses, which is all the more impressive when you consider how far this Greve estate has come in the last few years. They decided from the start to concentrate on producing one wine to which they would dedicate all their attention. The six hectares of vineyard are planted almost entirely to Sangiovese, with no more than five per cent of the stock accounted for by cabernet sauvignon. Plantings are dense, some 9,000 vines per hectare, and the yield is less than one kilogram per vine. So the cellar starts with great raw material, and the aim of the owner, and oenologist Stefano Chioccioli, is to marry the richness of the grape with the "gout de terroir". This latter quality has been the dominant characteristic of Montecalvi ever since its first release, which perhaps slowed the progress of Jacqueline Bolli's estate, but in the end has made for a glorious synthesis of strength and personality. The '98 Montecalvi is an unpredictable wine. Its energy seems at times almost uncontrollable. On entry, the nose, for example, has a moment of suspense: the richness of the fruit is joined for a couple of nanoseconds by animal and vegetal nuances, so fleeting as not to matter. The palate is like gliding across velvet: soft, silky, seamless in its progression and rhythmic variation. The finish goes on and on, just as you would expect from a great wine.

Montecalvi – via Cittile, 85 – 50022 Greve in Chianti (FI)

**Montecalvi '98**            **3 glasses**

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**Gambero Rosso Editore**  
**Slow Food Editore**  
*“Italian Wines 2003”*

**Montecalvi**

The '99 Montecalvi is rather different in its sensory characteristics from the two preceding vintages, although it nearly repeated the Tree Glasses exploit of the '98. The nose is more distinct, with notes of berry fruit and toasty oak, as well as a light floral tone that emerges gradually. The structure on the palate is solid, and the fresh acidity provides a good contrast with the tannins. The finish is satisfyingly long. This is a Montecalvi in which the Sangiovese fruit makes its presence felt in no uncertain terms and both oak and extract are well-judged. The neat, orderly aromas also contribute to a drinking experience of enormous elegance. That said, we miss the richness and voluptuousness of the '97 and the '98 editions, not to mention their exuberant, slightly undisciplined, character and personality. But every wine is the child of its vintage, and the '99 did not have to cope with the hot summer of '98. All in all, the '99 vintage was still an excellent one and it may even be considered one of the most harmonious of recent years. We'll finish on a positive note by pointing out that this Montecalvi is an admirably faithful interpretation of its year.

Montecalvi – via Cittile, 85 – 50022 Greve in Chianti (FI)

**Montecalvi '99**            **2 red glasses**

**91 Montecalvi Alta Valle della Greve 2000 \$42**

Intense aromas of berries, black pepper and spices on the nose. Full-bodied, with silky and fine tannins and a long, long flavorful finish. This is wonderfully crafted, smooth and refined. Sangiovese, Cabernet Sauvignon, Merlot and Syrah. Best after 2007. 300 cases imported - *J.S.*

**Wine Spectator Weekly** - Vol. 2, No. 33 - August 7, 2003