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May 2010

THE WORLD'S BEST WINE MAGAZINE

# Decanter

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## ITALY

- Best of Brunello's new vintage
- 242 top Chiantis & Barberas
- Affordable Tuscany
- Insiders' discoveries

> HOW FRENCH  
WINE LOVERS  
ARE BEING  
VICTIMISED

> AUSTRALIA'S  
BRAVEST  
WINEMAKERS

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DENOMINAZIONE DI ORIGINE CONTROLLATA  
NEBBIOLO  
IMBOTTIGLIATO DA - BOTTLED BY GAJA, BARBARESCO, ITALY  
RED WINE, PRODUCT OF ITALY



PLUS: Bordeaux 2009 – will it pay to buy en primeur?  
> New Zealand: beyond Sauvignon > Bordeaux by bike

## BUYING GUIDE

### 81 PANEL TASTING: BARBERA D'ALBA

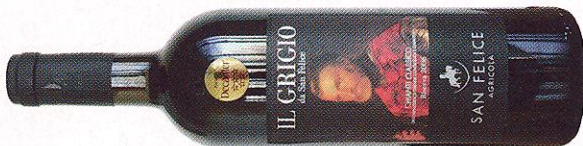
**184 wines tasted, 4 Decanter Awards** The Piedmont DOC has come a long way since the origins of its workhorse grape. When the wines stayed true to their origins, we found them lifted and pure-fruited, but some wines had diluted their identity

### 93 PANEL TASTING: CHIANTI CLASSICO RISERVA 2006

**107 wines tasted, 5 Decanter Awards** Seen as an excellent vintage to cellar, our tasters also found more approachable wines in a mix of concentrated, modern styles and lighter, minerally, traditional versions – take your pick.



### CHIANTI CLASSICO RISERVA 2006



**SAN FELICE, IL GRIGIO (18.83) ★★★★★**

£15

'Sweet, ripe, dark-fruit nose. Cherry and plum on the palate, with firm acidity and ripe, rich, yet dry tannins. Good length. From 2012.' (PM)

Stockists: Amp, Bcn, BiT, Cks, DBy, WBR

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*'The best wines had elegance to go with their perfume-like qualities'*

– Walter Speller

See p93 for the Chianti Classico riserva 2006 panel tasting

**Don't miss the Decanter Great Italian Fine Wine Encounter on Saturday 15 May at the Landmark Hotel. Tickets only £40. Call +44 (0)20 3148 4513 or visit [www.decanter.com/events](http://www.decanter.com/events)**

## REGULARS

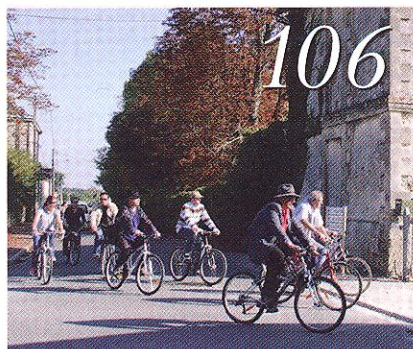
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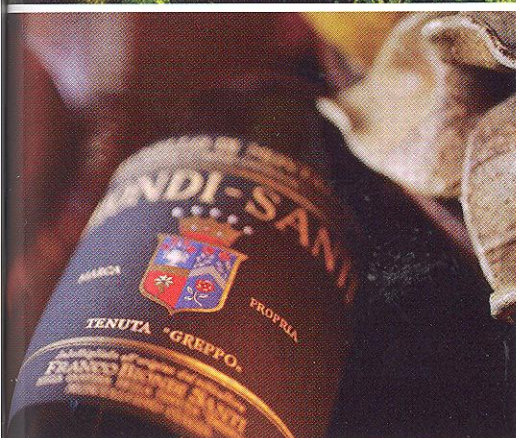
caviar compares in the flavour department

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**FIND OUT HOW TO SUBSCRIBE TO DECANTER AT A 25% DISCOUNT – SEE PAGE 122**



Above: Biondi-Santi's '04 riserva scores a perfect 20/20, doing justice to the picture postcard vineyards around Montalcino (top)

berry and mineral. Hint of animal. Rich fruit for the vintage. Now–2015. **£29.99; Win**

**Padelletti** ★★★★★ (16.5)

Intense bouquet of rose, violet and iris. Earthy cherry and cinnamon flavours. Delicious. Now–2015. **£35; Bng**

**Pertimali** ★★★★★ (16.5)

Lovely nose of ripe berry, earth and leather. Crushed cherry flavours with liquorice note. Long, linear and focused. 2011–2015. **£32; J&B**

**Barbi** ★★★ (16)

Lovely mint and violet aromas. Ripe fruit

flavours and a hint of liquorice. Well balanced and approachable. Now–2015. **£29.95 (2003); SLP, WDi**



**Donatella Cinelli Colombini** ★★★ (16)

Big and round with ripe plum, spice and vanilla flavours. Well-integrated oak. Now–2015. **£39.99; Har, ELL**

**Marchesato degli Aleramici** ★★★ (16)

Great Sangiovese nose – ripe berry and spice with a hint of mineral. Now–2015. **£19.50; WCL**

**Tenimenti Angelini** ★★★ (16)

Very pretty floral nose. Round fruit flavours with bright acidity. Now–2015. **£28.95 (2004); HBa, Sel**

**Other top 2005s not available in the UK:**

**Il Paradiso di Manfredi** ★★★★★ (17.5)

[www.ilparadisodimanfredi.com](http://www.ilparadisodimanfredi.com)

**Le Gode** ★★★★★ (17.5) [www.legode.com](http://www.legode.com)

**Campogiovanni** ★★★★★ (16.5)

[www.agricolasanfelice.com](http://www.agricolasanfelice.com)

**Canalicchio di Sopra** ★★★★★ (16.5)

[www.canalicchiadisopra.com](http://www.canalicchiadisopra.com)

**Lambardi** ★★★★★ (16.5)

[www.lambardimontalcino.it](http://www.lambardimontalcino.it)

**La Fuga** ★★★★★ (16.5)

[www.tenutefolinari.com](http://www.tenutefolinari.com)

**Abbadia Ardenga** ★★★ (16)

[www.abbadiardengapoggio.it](http://www.abbadiardengapoggio.it)

**SassodiSole** ★★★ (15)

[www.sassodisole.it](http://www.sassodisole.it)

## Best Brunello riserva 2004

**Franco Biondi Santi** ★★★★★ (20)

Breathtaking, reminiscent of the majestic 1975 riserva. Intense, earthy aromas with hint of iris and leather. Mouthwatering cherry with elegant tannins. Impeccably balanced, mesmerizing depth. 2015–2040. **£191.99; Pyo**



**Poggio di Sotto** ★★★★★ (19)

Big and earthy with leather and spice aromas. Concentrated, ripe cherry-berry flavours with liquorice and mineral notes. Very focused. Great length. 2015–2025. **£107.71 (ib); Dec**



**Col d'Orcia, Poggio al Vento 2001**

★★★★★ (18.5)

Power and grace from this just-released ➤

PHOTOGRAPHS: BON APPETIT/LAWMY, CEPHAS PICTURE LIBRARY

## Decanter PANEL TASTING

# Chianti Classico riserva 2006

An excellent vintage for ageworthy, concentrated, ripe-fruited wines from one of Italy's most famous regions has **RICHARD BAUDAINS** making room in his cellar

**O**f the various DOCGs bearing the name Chianti, Chianti Classico is the largest, most representative and – qualitatively – the most interesting. It is grown in the original area of Chianti production – the hills between Florence and Siena which give their name to the wine. Classico comes in two versions: the fresher more immediate *annata* wines are released the year after the vintage, while riservas age for an obligatory two years. The production norms stipulate 80% to 100% Sangiovese. In the case of a blend, the most widely used varieties are Merlot and/or Cabernet, though the trend is towards using ever increasing amounts of improved clones of Sangiovese with the possible addition of Colorino and Canaiolo. Wines with Merlot are rounder with more obvious fruit, while Sangiovese-dominated wines have more subtle fruit with floral aromas and leaner tannins.

Tuscany made some of Italy's best wines in the highly rated 2006 vintage, with Chianti Classico in particular benefiting from the unusual combination of weather conditions. Spring was late and, with the exception of a short burst of hot weather in May, unseasonably cold and wet. The second half of June and July was scorchingly hot, but bizarrely the first half of August was again cool and rainy.

What saved the situation was the uninterrupted spell of fine weather from

mid-August through to a late October harvest. Sugar levels shot up in this period, but acidity stayed high, which allowed producers to leave the fruit until the tannins reached optimum ripeness.

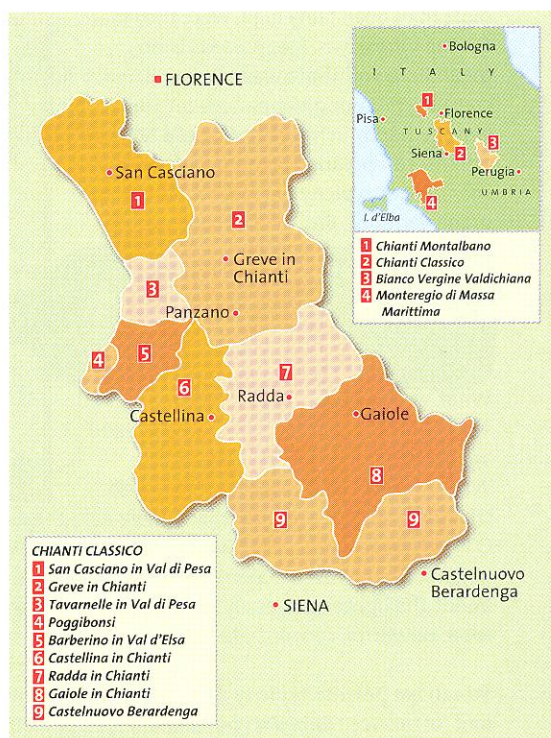
The wines have alcohol, acidity and extract in proportions well above average for Chianti. The earlier-released *annata* wines are very attractive, but to express its full potential this is a vintage which cries out for the wood ageing of the riserva style. Conditions were ideal for Sangiovese, which meant that few producers took up the option of blending with Merlot or Cabernet.

Released for the main part in the first half of 2009, the wines are starting to develop, but will need at least another two years to peak. Provided a producer has not succumbed to the temptation of over extracting or overloading with new oak (thankfully less common than some years ago), the 2006s should drink well for over a decade. **D**

**'There was a blend between modernity and tradition'**

Peter McCombie MW

Turn the page to see the results



### THE TASTERS

Peter McCombie MW, wine consultant;  
Emily O'Hare, sommelier, The River Cafe;  
Margaret Rand, wine writer;  
Walter Speller, wine consultant;  
Marcia Waters MW, MW<sup>2</sup> Wines

## CHIANTI CLASSICO RISERVA: KNOW YOUR VINTAGES

The total area under vine in Chianti Classico is just over 7,000 hectares. Production averages 270,000 hectolitres, of which 20% has Riserva status.

**2006** Big, concentrated wines with ample fruit and aroma potentially destined for long ageing. Drink from 2012.

**2005** Hot summer then cool, rainy weather in the final stages of ripening. Uneven quality. Good fruit but rarely the structure for long ageing. Drink or keep.

**2004** Slow-ripening, late-picked vintage. Intense, firm, if slightly austere wines made to last. Keep or drink.

**2003** Heatwave vintage. Often unbalanced wines with high alcohol,

low acidity and tough tannins. Choose with care. Drink soon.

**2002** Cold, wet vintage. No riservas should have been made. Avoid.

**2001** Small, high-quality vintage picked late at full ripeness. Classic riserva wines with excellent structure and aroma. Drink or keep.

**2000** Exceptionally hot, dry vintage. Soft, round, full-bodied wines with immediate appeal but not for ageing. Drink now.

**1999** Almost perfect weather conditions from the spring through to the harvest. Rich, balanced wines with great ageing potential. Drink or keep.

**1998** Promising vintage compromised by early October rain. Elegant wines which have developed well. Drink now.

**1997** Hot, dry, early-picked vintage. Wines with more power than refinement, often with a slightly baked character. Highly acclaimed but possibly overrated. Drink or keep.

**1996** Cool summer and unsettled weather leading up to the harvest. Firmly structured, slightly severe wines of mixed quality. Drink now.

**1995** Glorious autumn sunshine made up for a cool spring and summer. Wines with great body and aroma and all the credentials for long ageing. Drink now.

# Chianti Classico riserva 2006: results

Modern and traditional styles; lighter, minerally wines and big, concentrated ones. Something for everyone in this fresh, approachable vintage, says **GUY WOODWARD**

## 2006 was well received, so expectations must have been fairly high. Were they met?

On the whole, yes. Five Awards is no mean feat, and there was a general consensus among the panel that the vintage had much to recommend it. Chianti can polarise opinion, notably on the topic of typicity and international grape varieties. But here, the overriding emotions were positive. 'A pretty strong tasting,' said Peter McCombie MW. 'Really exciting,' said Emily O'Hare. 'Overall, a very good tasting,' added Margaret Rand.

## What were the hallmark qualities?

The word that kept coming up again and again was 'freshness'. The best, said Walter Speller, had elegance to go with their 'fragrant, perfume-like' qualities; O'Hare found 'a real sensitivity' in many, 'regardless of whether we're talking about the lighter, minerally wines or the more powerful, concentrated styles'.

## So can we put the typicity debate to bed and just concentrate on good wines?

Not totally. 'I'm not entirely sure what "typical" Chianti should be now,' said Rand. 'These were mostly modern Chiantis, but very good ones – almost unrecognisable from a generation ago in terms of improvements in quality.'

## What is a 'modern' Chianti?

That's the problem – no one's sure. It probably contains some foreign grapes and oak, but as McCombie said, 'there was a range of styles, with a reasonable blend between modernity and tradition.' Marcia Waters MW felt 'a dollop of Syrah or Cabernet worked well in adding an extra dimension – except when the foreign varieties got too fleshy and you lost that fresh quality you expect from Chianti.' McCombie 'didn't have a problem with foreign interlopers', but criticised wines that were 'trying too hard', leading to overextraction and astringent tannins. Yet Speller felt that 'international varieties alter the character of Sangiovese too much'. To him, a Chianti Classico riserva offers (as did the top examples here) 'a fantastic mix of intense cherry fruit sweetness and refreshing, lifting acidity'. He added that,

## THE SCORES

107 WINES TASTED	
★★★★★ Decanter Award	5
Outstanding (18.5–20pts)	
★★★★★ Highly recommended	15
Very good to excellent (16.5–18.49pts)	
★★★ Recommended	64
Good (14.5–16.49pts)	
★★	20
Fair (12.5–14.49pts)	
★	3
Poor (10.5–12.49pts)	
Faulty	0
£	
Good value (under £18)	14

while legal, fleshing this out with Merlot and Syrah 'to give it more body, alcohol and sweetness' did not 'represent Chianti Classico riserva'. Waters, though, made the point that this is Riserva, meaning that the wines 'spend all this time in wood, so perhaps that freshness is not what this level of Chianti is looking for?'

## Ah yes, oak treatment. Another barrel of worms, so to speak?

Thankfully, no. 'The days of over-oaked wines appear to be gone,' said McCombie: 'The oak was better balanced and more restrained [than in the past]'. Waters agreed: 'There was a variety of wood treatments, but few were overpowering. Perhaps oak is no longer the new toy and they're learning to use it well?'

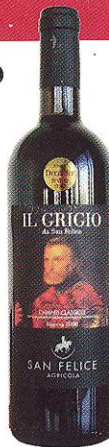
## BEST VALUE

### SAN FELICE, IL GRIGIO (18.83) ★★★★★

£15  £

'Sweet, ripe, dark-fruit nose. Cherry and plum on the palate, with firm acidity and ripe, rich, yet dry tannins. Good length. From 2012.' (PM)

Stockists: Amp, Bcn, BiT, Cks, DBY, WBr



## Does this makes the wines more or less approachable?

Riserva wines are meant to last – the idea being to drink the *normales* while the riservas mature. Yet many tasters felt differently. McCombie said 'there were wines you could drink in the medium term, and not many I'd keep for a long time'. O'Hare agreed some were delicious now, arguing that this 'isn't such a bad thing if winemakers are looking for a younger audience'. Waters, though, felt the tannic structure of riservas means the wines should be made to keep. 'I marked wines down if the longevity wasn't there – but I've put most of them as drinking fairly soon. There weren't many you'd need to leave for five years.'

## I feel more confused than ever...

Don't be. It's a good vintage, just tricky to summarise, so you need to go for the style you favour. There were several modern wines, with international grapes, that worked, but most tasters preferred what McCombie called 'a touch of austerity'. Speller feels this is the style producers are moving towards, noting that 'the wines are lighter in colour than in the past' – a welcome sign that producers are moving away from the 'jammy, stewed fruit character I don't associate with Sangiovese' and towards 'lifted acidity with less oak' that he feels consumers are starting to embrace – especially with food. The 'with food' element was picked up by several tasters, Rand typical in stressing how 'we're almost doing them a disservice by tasting them without food'.

## I'll get the veal marsala in the oven.

So you should. Most tasters rated the 2006s as up there with the lauded 2004s, Speller hailing it as 'fresher' than the more 'stewed' 2005s, and likely to develop more complexity than the 'concentrated' 2007s. Improvements dating back to clonal research in 2000 mean that 'Chianti is now a very reliable wine,' said Rand. O'Hare admitted she often shied away from recommending Chianti as a sommelier as it was such a cliché, 'but its medium weight, fresh acidity, good-but-not-overt fruit and supple oak make it an almost perfect wine.'

5 STAR WINES

DECANTER AWARD WINNERS ★★★★★



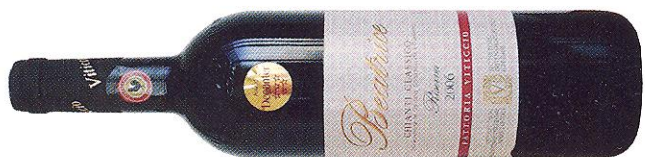
**SAN MICHELE A TORRI, TENUTA LA GABBIOLA**  
(19pts/20)  
£16.99 £

'Intense nose of plum, prune, black cherry and berries with hints of oak, vanilla and spice. A big red – powerful and resonating, muscular tannins, with dense fruit. Intense and impressive. From 2010.' (EO) **Stockists: BGr, Vis**



**SAN FELICE, IL GRIGIO** (18.83)  
£15 £

'Sweet, ripe, dark-fruit nose. Cherry and plum on the palate, with firm acidity and ripe, rich, yet dry tannins. Good length. From 2012.' (PM) **Amp, Bcn, BiT, Cks, DBy, WBr**



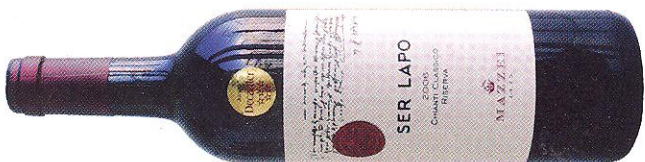
**FATTORIA VITICCIO, BEATRICE** (18.7)  
£35–£39

'Nose of ripe cherries, plus some sweet oak. Fruity with plenty of cherry and blackcurrant fruit. Plenty of tannins, but nice and smooth. Bright acidity, attractive and long. From 2011.' (MW) **DBy, Hen, JRP, MmW, WtB**



**I SODI** (18.7)  
N/A UK

'Nose of ripe cherries, plus some sweet oak. Fruity with plenty of cherry and blackcurrant fruit. Plenty of tannins, but nice and smooth. Bright acidity, attractive and long. From 2011.' (MW) **www.agrisodi.com**



**MAZZEI, SER LAPO** (18.6)  
£25

'Savoury, vegetal, nutty, smoky nose. Great power, with leathery notes on the palate. A robust, gripping, serious red. From 2011.' (EO) **CrL**

**'These were mostly modern Chiantis, but very good ones – almost unrecognisable from a generation ago in terms of improvements in quality'**

**Margaret Rand**

4 STAR WINES

HIGHLY RECOMMENDED ★★★★★



**FATTORIA LE FONTI** (17.5pts/20)  
**POA**

'Oaky, medicinal and menthol nose with cooked fruits. Full, ripe, fleshy cherries and stewed plums. Huge new oak and tannins, but plenty of rich fruit underneath. Fleshy and flashy, but seriously good. From 2013.' (MW) **Cam, Jas**



**FATTORIA LORNANO** (17.5)  
N/A UK

'Herbal notes at first, locking in sweet cherry jam. Sweet, opulent cherry, cut through by lively acidity and crunchy tannins. Very good length. From 2010.' (WS) **www.fattorialornano.it**



**TENUTA DI NOZZOLE, LA FORRA**  
(17.33)  
£26.99

'Herbaceous nose, with sweet notes. Rich and sweet on the palate, but nice ripe tannins; popular style, with bold development. From 2010.' (WS) **ITD**

\* While all wines tasted were from the 2006 vintage, some are not yet on sale. In these instances we have given the price and stockist information of the most recent vintage available, listed in brackets

4 STAR WINES

HIGHLY RECOMMENDED (cont'd...) ★★★★★



**COLLELUNGO (17.2pts/20)**  
£17.20

'Pure fruit, dense, modern, concentrated. Nice detail, a sleek texture and very good length. A serious wine, seriously made. Very good. From 2010.' (MR) **MiG**



**ROCCA DI CASTAGNOLI, POGGIO A'FRATI (17.17)**  
£20.33

'Subtle balsamic notes over dark fruit. Soft, ripe, quite fleshy with a firm backbone reining it in. Good length. From 2012.' (PM) **Euw, Evy**



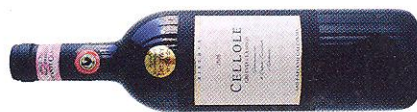
**CASTELLO VICCHIOMAGGIO, GUSTAVO PETRI (17)**  
POA

'Savoury nose, with hints of steak pie! Intense black cherry notes. Silky smooth on the palate, uplifting acidity, crunchy red fruit, extremely fresh. From 2012.' (EO) **SLp**



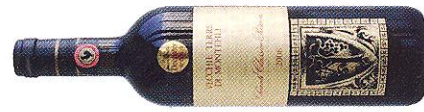
**MAZZEI, CASTELLO DI FONTERUTOLI (17)**  
£30

'Good contrast between intense, sweet forest fruits and herbal notes. Fragrant fruit, which rolls over the palate, sustained by crunchy tannins and succulent acidity. From 2010.' (WS) **Maj**



**SAN FABIANO CALCINAIA, CELLOLE (16.9)**  
N/A UK

'Subtle intertwined aromas of meat and spice, with a little reduction. Fruity yet firm and mineral, proper Sangiovese austerity. Firm, grippy tannins. From 2013.' (PM) [www.sanfabianocalcinaia.com](http://www.sanfabianocalcinaia.com)



**VECCHIE TERRE DI MONTEFILI (16.8)**  
£17.99

'Savoury, fine and elegant. Fresh acidity, nice grip and a long finish. Needs time, still quite closed, but plenty of weight. From 2010.' (MR) **RdW**



**CASTELLO VICCHIOMAGGIO, AGOSTINO PETRI (16.67)**  
£18.95

'Ripe, sweet fruit and oaky nose. Rich, fleshy, juicy. Dense cherry and mocha flavours, not typical Chianti, but smooth and attractive. From 2012.' (MW) **SLp**



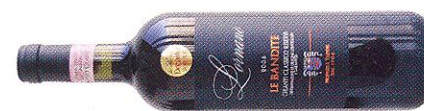
**FATTORIA DI CORSIGNANO (16.67)**  
N/A UK

'Aromatic, complex and youthful, with tar and spice notes. Somewhat awkward and unresolved, but has all the elements in place. From 2012.' (PM) [www.tenutacorsignano.it](http://www.tenutacorsignano.it)



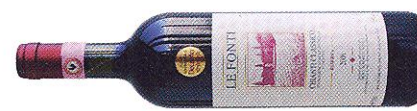
**CASTELLO SAN SANO, GUARNELLOTTO (16.5)**  
£15.99 (2004)\*

'Fresh, attractive nose of blackcurrants and cherries. On the palate, juicy and fleshy, with velvety tannins and good fruit, but lacks focus rather. From 2011.' (MW) **L&W**



**FATTORIA LORNANO, LE BANDITE (16.5)**  
N/A UK

'Oaky nose of ripe cherries and currants. A touch astringent, but dense, sweet fruit too. Foursquare now, but should integrate and round out with age. From 2012.' (PM) [www.fattorialornano.it](http://www.fattorialornano.it)



**LE FONTI (16.5)**  
£18.90

'Very attractive sweet cherry and fruitcake. Good freshness and lively, lifted fruit impression. Ends rich and sweet, but balanced. From 2010.' (WS) **MiG**



**RENZO MARINALI (16.5)**  
£25 (2005)\*

'Lots of classy new wood, with smoky, spicy notes. Vanilla oak dominates, but good, rich fruit underneath. Rather international style, but good. From 2012.' (MW) **TiB**

RECOMMENDED ★★★					
Wine name	Price	Tasting note	Drinkability	Stockist	Mean score
Castello di Querceto, I Colombi	£14.99	'Opulent nose of fresh brambly fruit and dried fruit. Good complexity, well structured, drinking well. From 2010.' (EO)		BKS	16.4/ 20
Barone Ricasoli, Rocca Guicciarda	£17.99	'Hint of reduction, then earthy minerality and spice. Firm backbone of acidity and tannins, with persistent red fruit. From 2014.' (PM)		Fel, Har	16.33
Barone Ricasoli, Castello di Brolio	£36	'Open, aromatic nose of spicy balsamic vinegar and confit cherries. Sweet cherry fruit with firm acidity and solid tannins. From 2012.' (PM)		Cmb, Fel, PWA	16.33
Casa al Vento, Foho	POA	'Fragrant nose of cinnamon, nutmeg and cocoa powder. Ripe cherries on the palate, with good acidity. Wonderfully fresh finish. From 2010.' (EO)		Blk	16.33
Ormanni, Borro del Diavolo	£20-£25	'Lots of oak, but so delicious! Cooked red and black fruit. Seems wrong to enjoy this wine, but commercially this is a winner. From 2010.' (EO)		DMY, HSm, Hug, QtA, SWC, YoB	16.33
Castellare di Castellina	£23.80 (2005)*	'Subdued cherry, earthy notes. Ripe fruit starting to open up. A touch astringent, but will hollow out with age. From 2010.' (WS)		Evy, Fo5	16.25
Le Miccine, Don Alberto	N/A UK	'Sweet and fresh nose, with dried fruit and spice. Muted palate with creamy note. Fine persistent tannins. From 2010.' (WS)		www.lemiccine.com	16.25
Fattoria di Petroio	N/A UK	'Meaty nose with bonfire and toffee hints. Fleshy fruit, with enough savoury style to keep it Chianti. Plenty of tannins, too. From 2012.' (MW)		www.fattoriapetroio.it	16.17
Collelungo, Campo Cerchi	£26.20	'Rich, silky and supple – very appealing. Quite forward, spicy, long, complex. Drinking beautifully now, but will last. From 2010.' (MR)		MiG	16.1
Castello San Donato in Perano	N/A UK	'Fresh and juicy berry-fruit aromas. Good balance between fruit and oak, plenty of tannins, but velvety and satisfying. From 2011.' (MW)		www.castellosandonato.it	16
Il Molino di Grace	£17.75-£20 (2004)	'Coffee, herbal and raspberry notes. Firm yet fruity, with some appealing earthy fruitiness. Needs time. From 2014.' (PM)		liw, Ten	16
La Castellina, Squarcialupi	£15.99 (2005)	'Strong, rich, intricate nose of well-knit fruit, spice and toasty oak. Big, rich, mouthfilling red. Sumptuous. From 2010.' (EO)		Fah, PWA	16
Rignana	POA	'Sweet nose of marzipan and cherry. Very soft and easy drinking. Rather commercial, but quite beautiful. From 2011.' (EO)		Tcn	16
Rocca di Castagnoli, Tenuta di Capraia	£14.96	'Elusive nose of subdued dark fruit. Supple fruit, yet fresh and with a firm structure. Needs time to fill out, good potential. From 2013.' (PM)		Euw, Evy	16
San Felice, Poggio Rosso	£23.99	'Well-built, elegant, taut. Quite a bit of oak, but not obtrusive. A serious, subtle wine, with a lovely structure. From 2012.' (MR)		Amp, BiT, DBy,	16
Setriolo	£17	'Almost confected, opulent nose of jam and cigar box. Very sweet fruit with acidic vein running through it. Modern style. From 2010.' (WS)		WmC	16
Rocca delle Macie, Riserva di Fizzano	£19.80	'Stewed fruit, jammy aroma. Lots of strawberry notes, plenty of velvet tannins. Needs time, but fruit is lively already. From 2013.' (MW)		CWF	15.83
Castello di Lucignano	N/A UK	'Cherry liqueur nose with a touch of bruised apple. Rich, sweet fruit with bitter, coating tannins. Good length. From 2010.' (WS)		www.castello dilucignano.com	15.75
Fattoria Poggerino, Bugialla	£26.75	'Subdued nose with soft, perfumed fruit, cigar box and marzipan. Backward and closed with stalky tannins dominating. From 2010.' (WS)		L&S	15.75
Il Mandorlo, Il Rotone	N/A UK	'Plums and damsons on the nose. Firm structure, long finish. Textbook stuff, very well made. Will improve. From 2010.' (MR)		www.il-mandorlo.it	15.75
Rocca delle Macie	£16.50	'Jammy nose of mulberries and brambles. Fruity, with lots of mouthcoating tannins. Fresh, bright acidity. From 2012.' (MW)		CWF	15.75
Villa Cafaggio	£18.99	'Ripe, full cherry flavours, sweetness coming from the wood, nice balance and not too tannic. Elegant and long. From 2011.' (MW)		Bcn, EWA, HTW, Pan, Wrt	15.75
Il Colombaio di Cencio, I Massi	N/A UK	'Compact, subdued nose. Much livelier on the palate, with rustic, crunchy tannins and lifted acidity. Pleasant. From 2010.' (WS)		www.ilcolombaioadicencio.com	15.7
Tenuta La Novella	N/A UK	'Dark red fruits with hints of briney olive, raspberry and cocoa. Strong and concentrated, with spices and coffee. From 2010.' (EO)		www.tenutalanoella.com	15.7
Carpineto	£17.95-£19.15	'Big, muscular wine, plenty of tannins and a big finish. Serious, well-made, well-balanced wine. Very long. From 2014.' (MR)		N&P, Slp	15.67
Castello di Bossi, Berardo	£25	'Beefy and savoury fruit, quite traditional. Rich, grippy, calls out for steak. A very long, perfumed finish. From 2012.' (MR)		Wtd	15.67
Castello Vicchiomaggio, La Prima	£26.95	'Lashing of sweet vanilla oak that dominates the palate, swamping the fruit and leaving an astringent finish. From 2012.' (PM)		Slp	15.67
Fèlsina, Rancia	£36.99	'Mineral and flinty notes with plenty of red fruits. Very firm with good acidity and clean red fruit. From 2010.' (EO)		Fou, P&S, Pip, Wmb, WSo, You	15.67



**RECOMMENDED (cont'd...) ★★★**

Wine name	Price	Tasting note	Drinkability	Stockist	Mean score
Piccini	POA	'Silky, savoury, creamy. A pretty wine. Nice balance and texture, decent finish. Very attractive and well made. From 2011.' (MR)		PLB	15.67/ 20
Riecine	£25.36	'Powerful and concentrated nose. High alcohol, lots of fruit and big tannins. Good, but expressive of Chianti? From 2010.' (EO)		Gdh	15.67
Casaloste, Don Vincenzo	£35.25 (2004)	'Bright, brisk wine – relatively light for a riserva. Modern, plummy wine, with grainy tannins, but not great depth. From 2010.' (MR)		Jer, Lay	15.6
Nittardi	£32.50	'Furniture polish, black fruit and liquorice notes. A wine built to last. Great intensity and power. From 2011.' (EO)		TWL	15.6
Poggio Bonelli	N/A UK	'Aromatic, fruity, some confit plums. Fleshy with evident oak, a touch astringent now. Will improve. From 2011.' (PM)		www.poggiobonelli.it	15.6
Badia a Coltibuono	£27.99	'Fragrant and savoury, with hints of Maraschino cherry and spice. Light, juicy and lively with sweet fruit. From 2010.' (WS)		Mor	15.5
Casalvento	N/A UK	'Ripe, sweet, black cherries, soft vanilla and plummy fruit. Balancing acidity and firm, but not aggressive tannins. From 2010.' (MW)		www.casalvento.net	15.5
Castello La Leccia, Bruciagna	N/A UK	'Oak, with some rich fruit underneath, and dense tannins. Cleaner on the palate, with soft fruit, but the oak is a touch heavy. From 2012.' (MW)		www.castellolalectia.com	15.5
Felsina, Berardenga	N/A UK	'Long and elegant. Pure fruit, lovely balance, really classy lift. Wears its weight lightly, and has good concentration. From 2010.' (MR)		www.felsina.it	15.5
Fontodi, Vigna del Sorbo	£33.99	'Dense, meaty – and a bit stinky – with chunky tannins and dark fruit. Firm acidity. Good solid potential. From 2014.' (PM)		Ben, Har, N&P	15.5
Podere L'aja	N/A UK	'Herbal opening followed by earthy, tarry fruit and lifted acidity. Lacking on the mid-palate, but lovely fragrant finish. From 2010.' (WS)		www.poderelaja.com	15.5
Vignamaggio, Castello di Monna Lisa	£22.99	'Attractive, juicy, cherry-jam nose. Jammy, but with enough acidity to keep it fresh at the finish. Very sound. From 2010.' (MW)		C&B	15.5
Casale dello Sparviero	£15.50	£ 'Sweet nose of oak and ripe fruits. Bramble and spice, but not much depth of fruit – slightly overpowered by the tannins. From 2011.' (MW)		C&C	15.4
Villa Calcinaia	£16.50	£ 'Powerful, rich, ripe fruit. Subtle, soft, plump fruit, with notes of summer pudding and candied peel. From 2012.' (EO)		WSo	15.33
Terrabianca, Croce	£16.60	£ 'Nose lacks definition. Quite firm with classic austerity, serious, but needs time. From 2012.' (PM)		GWV, HoF	15.3
Bindi Sergardi	N/A UK	'Fresh, slightly minty. Plenty of oak and tannin, with fruit underneath. Not quite fleshy enough for its sweetness. From 2010.' (MW)		www.bindisergardi.it	15.25
Borgo Scopeto, Vigna Misciano	POA	'Closed nose of softly ripe cherry fruit. Rather subtle and elegant, not intense, but nice morello fruit and velvety texture. From 2011.' (MW)		AVi	15.25
Castello del Grevepesa, Clemente VII	POA	'Fresh, savoury nose. Oak visible all the way through, especially on the finish. From 2010.' (MR)		CWF	15.25
Principe Corsini, Fattoria le Corti, Cortevicchia	£26	'Beautiful nose of dark fruits and cherry, and hints of tar. Lingering fruit finish and persistent tannins. From 2010.' (WS)		Ast	15.17
Villa Mangiacane	£17.99	£ 'Ripe, slightly funky, meaty nose. Big and ripe fruit on the palate, with a fair amount of oak. Relatively approachable. From 2011.' (PM)		HTF	15.17
San Donatino, Poggio al Mori	N/A UK	'Slightly odd nose. Dense, concentrated, modern wine, with pure fruit, good acidity and good grip. From 2010.' (MR)		www.sandonatino.com	15.13
Vescine, Lodolaio	£26.99	'Pretty nose of strawberries and raspberries. Light, attractive, summer-pudding flavours. Lively acidity, too. From 2010.' (MW)		Win	15.1
Bandini, Villa Pomona	N/A UK	'Spicy, savoury nose with cherry-pie undertones. Succulent and juicy, and lively and fresh. From 2010.' (WS)		www.fattoriapomona.it	15
Castellare di Castellina, Vigna il Poggiale	£26.50 (2005)	'Dense, serious fruit, with rich tannins. Very sound, flavoursome wine. Well-made, will improve. From 2012.' (MR)		Evy, MvF	15
Castello di Meleto, Vigna Casi	£19.49	'Pretty cherry aromas. Fresh and bright on the palate, with attractive cherry notes, but not dense. From 2010.' (MW)		Cdn, Crn, MdV, TLk, VnA	15
Geografico, Montegiachi	£19.50	'Very plush, fancy red, with plenty of oak and fruit. Rather international style, but perhaps too much of a good thing? From 2012.' (EO)		Fia	15
La Sala	N/A UK	'Pine and porcini mushrooms on the nose. A rounded, complete red. Well structured, with taut acidity and firm tannins. From 2010.' (EO)		www.lasala.it	15
Melini, Vigneti La Selvanella	£21	'Sweet raspberry and cherry-jam nose. Fresh acidity and coating tannins. Pretty, but not deeply serious. From 2010.' (MW)		Mon	15

## RECOMMENDED (cont'd...) ★★★

Wine name	Price	Tasting note	Drinkability	Stockist	Mean score
Principe Corsini, Fattoria le Corti, A-101	N/A UK	'Generous, warm and spicy nose, very attractive and sweet, if a touch alcoholic. Good length with reasonable complexity. From 2010.' (WS)		www.principecorsini.com	15/20
Querciavalle	N/A UK	'Sweet, brooding fruit, a bit stewed. Same stewed fruit on the palate, balanced out by acidity. From 2010.' (WS)		www.aziendaagricolosi.it	15
Villa di Geggiano	£18.35	'Lifted nose of fresh cherries, strawberry liquorice and dried cranberry. Medium-bodied, crunchy, fresh red fruit. From 2011.' (EO)		BBR, Fou	15
Dievole, Novecento	£25-£31 (2005)	'Subdued, with brooding cherry jam and smoky notes. Savoury fruit with rustic tannins; pleasant drink. From 2010.' (WS)		WnW, WUL	14.75
Fattoria Viticcio	£24-£29	'Creamy new oak on the nose. Very modern and interesting. Oak and cream dominate. Fine, if that's what you're after! From 2011.' (MR)		Crk, DBy, Fst, Hen, HiL, JRP, MmW, Wtb	14.67
Quercia al Poggio	POA	'Sweet, intense, dark and spicy. Oak, good fruit and acidity, with a bitter finish of black chocolate. From 2011.' (EO)		PLd	14.67
Ruffino, Ducale	£19.80	'Kirsch, mulberries, hint of spice. Ripe fruit, which penetrates the tannin. Quite satisfying and lingering black-fruit flavours. From 2011.' (MW)		Evy	14.6
Castello della Paneretta	£19	'Herbal nose, with hints of cassis. Somewhat nondescript sweet fruit palate. Should be popular. From 2010.' (WS)		Bth, Evy, Vin	14.5

## FAIR ★★

■ Casaloste (14.4) ■ Colle Bereto (14.4)  
 ■ Poggio Torselli (14.33) ■ Castello di Meleto, Vigna Poggiarso (14.25) ■ Castello di Querceto (14.25) ■ Castello di Querceto, Il Picchio (14.25)  
 ■ I Fabbri (14.25) ■ Casa Sola (14) ■ Cecchi, Riserva di Famiglia (14) ■ Villa Cerna (14)  
 ■ Villa La Pagliaia (14) ■ Villa Trasqua, Gold Label (14) ■ Villa Trasqua (13.9) ■ Borgo di Sugame (13.75) ■ Fattoria La Ripa (13.67)

■ Castello di Volpaia (13.4) ■ Il Palagio (13.4)  
 ■ Tenuta di Arceno (13) ■ Borgo Salcetano, Lucarello (12.75) ■ La Porta di Vertine (12.66)

## POOR ★

■ Montemaggio (11.33) ■ Castello di Verrazzano (11) ■ Lilliano (10)

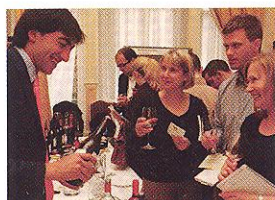
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