

Premium Brands, Inc.

69-13 Fleet Street - Forest Hills, NY 11375-5165
tel.: (718)263-4094 - fax: (718)263-4409 - E-mail: PremiumB@aol.com

IL POGGIOLINO

- 87 Il Poggiolino - Chianti Classico 1994 \$14**
Fine example of a traditional-style Chianti. Has subtle flavors of cedar, cranberry and spice that linger on the finish. Fine balance and firm tannins, too. Drink now through 2000. 850 cases made.
Wine Spectator - April 30, 1998
- 87 Il Poggiolino - Chianti Classico Riserva 1994 \$21**
Wonderful to drink for its smooth texture, harmonious and rich fruit flavors and lingering finish. Not tannic. Drink now through 1999. 400 cases made.
Wine Spectator - April 30, 1998
- 93 Il Poggiolino - Le Balze 1990**
- 85 Il Poggiolino - Roncaia 1985**
The oldest wine in the tasting, the Roncaia del Poggiolino 1985 of Carlo Pacini, scored only 85 points. It was smooth, mellow and elegant, but perhaps too polite and friendly for some of our panelists. I scored it 90+, but others gave it low scores for lack of power and concentration. Another wine from Carlo Pacini, Le Balze del Poggiolino 1990, did much better, scoring 93 points, a testimonial not only to excellent winemaking but also to the wonderful '90 vintage.
Wine Enthusiast - April 1998
- 87 Il Poggiolino Chianti Classico 1996 \$15**
Impressively concentrated for a regular Chianti Classico. Good cherry and earthy mushroom aromas. Full-bodied, chewy, with lots of ripe fruit flavors and a long, smoky, earthy, meaty aftertaste. Best after 1999. - J.S.
Wine Spectator - Dec. 15, 1998
- 87 Il Poggiolino Chianti Classico Riserva 1995 \$23**
A delicious, youthful riserva. Intense aromas of strawberry and violet. Medium-bodied, with light tannins and a crisp and lively finish. Will improve, but why wait? Drink now. - J.S.
Wine Spectator - Dec. 15, 1998
- 85 Il Poggiolino Colli dell'Italia Centrale Rosato 1997 \$10**
Delivers strawberry character, hints of almonds and cream. Medium-bodied, with crisp acidity and a fruity aftertaste. Like a good Tavel. Drink now. - J.S.
Wine Spectator - Dec. 15, 1998
- 86 Il Poggiolino Chianti Classico 1997 \$14**
Medium-bodied, with focused violet and blackberry character and fresh, lively acidity. Delicious with food. Drink now. 944 cases made. - J.S.
Wine Spectator - Nov. 30, 1999

- 85 Il Poggiolino Chianti Classico Riserva 1996 \$14**
 Pretty raspberry and cherry aromas follow through to a medium-bodied palate, with light tannins and a fresh finish. Drink now. 555 cases made. - J.S.
Wine Spectator - Nov. 30, 1999
- 87 Il Poggiolino - Toscana - Le Balze 1997 \$28**
 A fruity and enjoyable red, with pretty aromas of raspberry, plum and violet. Medium-bodied, with light tannins and a crisp finish. Drink now. From Sangiovese. 222 cases made. - J.S.
Wine Spectator - Nov. 30, 1999
- 87 Il Poggiolino - Toscana - Le Balze 1995 \$24**
 Pungent style of wine. Plenty of plum, berry and smoke character. Medium-bodied, with soft tannins and a rich, earthy finish. Drink now. 222 cases made. - J.S.
Wine Spectator - Nov. 30, 1999
- 89 Il Poggiolino, Tavarnelle - 1997 Chianti Classico Riserva \$20**
 Dark garnet with much ruby. Ripe and plummy on the nose, with notes of caramel and coffee, as well as floral sangiovese notes of violet and iris. Sweet and velvety in the mouth; ripe fruit is nicely balanced by lively acidity. Finely spun but with a perceptible underlying strength. Poised, delineated and quite subtle. - Daniel Thomases
Stephen Tanzer's International Wine Cellar - July/Aug. 2000 - Issue 91
- 90 Il Poggiolino, Tavarnelle - 1997 Le Balze IGT \$25** - Sangiovese with Barbera (sic) - Ruby-Black to the rim. Potent, expressive aromas of jammy plum melted with vanilla, roasted coffee, and spices. Ripe and round on the palate, with very good intensity and length. Lovely freshness underscores the finishing fruit, which is supported by sustained, velvety tannins. - Daniel Thomases
Stephen Tanzer's International Wine Cellar - July/Aug. 2000 - Issue 91.
- 87 Il Poggiolino - Chianti Classico 1998 \$18**
 Well-crafted. Very good intensity of blackberry and fresh black truffles. Medium-bodied, with a solid core of fruit. Medium tannins. Medium finish. Drink now through 2004. 1,200 cases made. - J.S.
Wine Spectator - Oct. 31, 2000
- 86 Il Poggiolino, Tavarnelle Val di Pesa - 1997 Chianti Classico Riserva \$26**
 Medium garnet. Raspberry nose, followed by cranberry and cherry on the palate. Doesn't show much length, but the texture and tannins are smooth. Quite similar in aromas and structure to the 1999 normale, though a bit more forceful.
 (Premium Brands, Forest Hills, NY)
 - Edward Beltrami
Stephen Tanzer's International Wine Cellar - January/February 2002 - Issue 100

Gambero Rosso Editore
Slow Food Editore
“Italian Wines 2002”

Il Poggiolino

The Pacini family’s estate did very well this year. They have only a few hectares under vine at Tavernelle but they have managed to produce a range of interesting and very distinctive wines which we found remarkably impressive. Le Balze ’97, a barrique-aged pure Sangiovese, made it into our finals. An inviting ruby with purple highlights introduces firm, very agreeable fruity aromas. The palate is even and deep, with silky tannins in an understated but austere structure that leads to a very successful rising finish. The very good Chianti Classico has youthful aromas of fresh fruit mixed with subtle and elegant riper tones. The palate is solid and dense, with well-integrated, tightly woven, flavoursome tannins and a long, very satisfying finish. The Riserva did equally well. A lovely deep ruby introduces clean notes of grass and green pepper that give way to scents of ripe fruit. The palate is delightfully integrated, also offering lively chewy tannins and a finish of increasing intensity. A good wine, though it allows too much space to vegetal notes. Lastly, we enjoyed the rose’ immensely, simple as it is. It offers bewitchingly powerful aromas of fresh flowers together with notes of strawberries, adequate body, perfectly judged acidity and good length.

Il Poggiolino – Loc. Sambuca – via Chiantigiana, 32 – 50020 Tavernelle Val di Pesa (FI)

Chianti Cl. Ris. ’98	2 glasses
Le Balze ’97	2 glasses
Chianti Vl. ’99	2 glasses

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Il Poggiolino

Compared to other parts of Chianti Classico, the area around Tavarnelle does not have a very high density of wineries. That may be why it is not mentioned particularly often. We should add, though, that the wineries there are produce good results. Good things come in small packages. It is a place that has many different site climates with different characters, which does not make it easy for the non-expert to recognize the wines. Coming down to particulars, there is no denying that the position of the vineyards at Il Poggiolino is, theoretically, very favourable indeed to getting ripe grapes. The Pacini family’s vines grow at an altitude of 300 meters above sea level, and cover an area of ten hectares. In recent years, Poggiolino has offered winelovers reassuring evidence of consistent quality. By now, there are no surprises when we come round to taste the wines, or if there are, they are probably good ones. This year, the Riserva ’99 gave a full and faithfully rendered account of the Sangiovese grape it was obtained from, with notes of bay leaf, violets, and sour cherries layered over minerals. The palate is attractive and balanced, but dynamic in its progression and tidy in the finish, where light touches of oak emerge. Some signs of age were noticeable, but this is a Chianti that is fairly “Classico” style. The simpler 2000 version didn’t do badly, either, showing honest fruit and a very lively thrust on the palate.

Il Poggiolino – Loc. Sambuca Val di Pesa – via Chiantigiana, 32 – 50020 Tavarnelle Val di Pesa (FI)

Chianti Cl. '00	2 glasses
Chianti Cl. Ris. '99	2 glasses

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87 Il Poggiolino – Chianti Classico 2001 \$18

Very balanced and refined, with dried cherry and mineral character, a lovely medium body, refined tannins and a minerally, fruity finish. Drink now. 1,200 cases made. - **Wine Spectator – Oct. 31, 2003**