

## THE REGIONS ~ LE REGIONE

20 regions, 3,000 grape varieties, and millennia of winemaking history: Italy's wine traditions are diverse and unique, their terrains even more diverse, and their cultures the most diverse! All of this diversity has led to an unending supply of unique grapes and wines. It is never difficult to find a fine Italian wine!



Piedmont ~ Piemonte  
Lombardy ~ Lombardia  
Veneto  
Friulia  
Trentino – Alto-Adige  
Tuscany ~ Toscana  
Umbria – Lazio

Puglia  
Campania  
Le Marche  
Abruzzo  
Calabria  
Sardinia ~ Sardegna  
Sicily ~ Sicilia

## PIEDMONT ~ PIEMONTE

- 2009 **Broglia**, Gavi 40
- 2009 **Vietti**, Arneis 42
- 2007 **Coppo**, Chardonnay 44
- 2007 **Cogno**, "Anas-Cetta" 60
- 2006 **Gaja**, Chardonnay "Gaia & Rey" 300

## TRENTINO

- 2009 **Abbazia di Novacella**, Pinot Grigio 38

## ALTO ADIGE

- 2009 **Terlano**, Sauvignon "Winkl" 55
- 2007 **Terlano**, Sauvignon "Quartz" 90

## FRIULIA

- 2009 **Attems**, Pinot Grigio (rosato) 45
- 2006 **Livio Felluga**, "Terre Alte" (Tocai, Pinot, Sauvignon) 100
- 2006 **Jermann**, "Tunina" 125
- 2006 **Jermann**, "Capo Martino" 125

## VENETO

- 2008 **Suavia**, Soave Classico 30

## MARCHES

- 2008 **Bucci**, Verdicchio "Castelli di Jesi" 40

## TOSCANA

- 2008 **Il Borro**, Chardonnay "La Melle" 42

## ABRUZZE

- 2008 **Cataldi**, Cerasuolo (Rose) 40

## LAZIO

2008 **Pietra Porzia**, Frascati 28

## CAMPANIA

2009 **Terra Dora**, Falanghina 36

2008 **Rocca del Principe**, Fiano di Avellino 36

2009 **Terra Dora**, Greco di Tufo 44

2007 **Feudi di Sangregorio**, Greco di Tufo "Cutizzi" 65

2008 **Terra Dora**, Fiano di Avellino 58

## SARDEGNA

2008 **Pala**, Vermentino "Crabilis" 32

## SICILIA

2006 **Donnafugata**, "Chiaranda" (Chardonnay/Ansonica) 75

2009 **Feudo Santa Tresa**, "Rina lanca" (Grillo, Viognier) 30

2008 **Planeta**, "La Segreta", (Chardonnay Blend) 30

2008 **Planeta**, "Cometa" (Fiano) 75

2007 **Planeta**, Chardonnay 75

## PIEDMONT ~ PIEMONTE

### *Mecca of Italian Wine*

Piedmont has more DOC zones than any other Italian region, and more history and nuance to its wines than could possibly be summed up easily. Its most famous (and rightly so) wines (Barolo and Barberesco) center on the mysterious Nebbiolo Grape. Other key varieties include; (for whites) Arneis, Cortese, Moscato, (for reds) Dolcetto, Barbera, and of course Nebbiolo.

### **Barbera d'Alba**

Barbera is best known outside Italy for being Piedmont's second best grape, after Nebbiolo. The wine can be young and fruity, or dark and serious. Barbera d'Alba has the most complexity and power, along with a deep colour.

- 2006 **Colle dei Venti**, Barbera d'Alba 34
- 2006 **Elio Grasso**, Barbera d'Alba "Martina" 50
- 2007 **Vietti**, Barbera d'Alba "Scarrone 75" *WS 9*
- 2007 **Vietti**, Barbera d'Alba "Scarrone Vigna Vecchia" 105 *RP 94*

### **Barbera d'Asti**

Barbera d'Asti is brighter in colour, with elegance and finesse. A more racy style than its counterpart. The grape's high acidity and low tannins make it a very drinkable wine.

- 2006 **Michele Chiarlo**, Barbera d'Asti "Le Orme" 30
- 2009 **Damilano**, Barbera d'Asti 36 *RP 89*
- 2007 **La Spinetta**, "Ca di Pian" 48 *RP 89*
- 2007 **Alasia**, Barbera d'Asti "Rive" 50
- 2003 **Hastae**, Barbera d'Asti "Quorum" 80
- 2004 **Michele Chiarlo**, Barbera d'Asti "La Court" 85

### **Dolcetto** ~ *The Little Sweet One*

Cherry flavours are typical of Dolcetto: ripe black cherries on the nose and palate, and bitter cherries on the finish, which gives it an exciting twist. The grape Most Piemontese Dolcetto is fruity, easy drinking wine, making it the favoured everyday mealtime wine of the the Region.

- 2008 **Pecchenino**, Dolcetto di Dogliani "San Luigi" 40 *RP 89*
- 2007 **Cogno**, Dolcetto d'Alba 42

## Nebbiolo ~ *The Grape of Piedmont*

The classic description of the scent of Nebbiolo is tar and rose, similar attributes to that of Pinot Noir. The straight Nebbiolo designation here provides a lighter, livelier, and less alcoholic rendition than its relatives (Barbaresco and Barolos due to its very short (if any) barrel ageing. Mostly a bottle aged wine meant to be drunk young.

- 2007 **Vietti**, "Perbacco" 45  
 2007 **Scavino**, Langhe Nebbiolo 50 *WS 90*  
 2004 **Altare**, "Arborina" 125 *RP 94*

## Barbaresco

Made from **100% Nebbiolo**. It is capable of lasting for decades. Even though the area is compact, wine styles can differ significantly between vineyards and producers. Required to age a minimum of 21 months, including 9 in oak before release. Not as austere, intense, or muscular as Barolo. Shows great finesse, warmth, and softness.

- 2007 **Colle dei Venti**, "Tufo Blu" 65 *WS 94*  
 2006 **Produttori del Barbaresco**, "Torre" 70 *RP 92*  
 2006 **Michele Chiarlo**, "Reyna" 75  
 2003 **Ca Rome**, "Maria di Brun" 80  
 2006 **La Spinetta**, "Bordini" 100  
 2005 **Cantina del Pino**, "Ovello" 100 *RP 94*  
 2004 **Produttori del Barbaresco**, "Pora Riserva" 105 *RP 91*  
 2006 **Sottimano**, "Fausoni" 110 *RP 94*  
 2000 **Albino Rocca**, "Bric Ronchi" 130  
 2005 **Vietti**, "Masseria" 155 *WS 94*  
 2004 **La Spinetta**, "Gallina" 175 *RP 93*  
 2005 **Bruno Giacosa**, "Asili" 295 *RP 95*  
 2005 **Angelo Gaja**, Barbaresco 275 *RP 94*  
 2000 **Angelo Gaja**, "San Lorenzo" 425\* *WS 97*

\*Gambero Rosso Tre Bicchieri Award

Wine Rankings: *WS* = Wine Spectator, *RP* = Robert Parker

## BAROLO ~ *The Grand Crus of Barolo*

Barolo is similar to Burgundy in that single vineyard designations (i.e. "Cru") are defined and prized. This "Cru" type system has evolved due to the varied soil types and exposures across the hill sites present in the area. The hills can be divided into two zones; the Central Valley and the Serralunga "Valley, which is sub-divided into five Communes. The physical elements of each of these "Communes" provide characteristics individual to each of the five communes. Further, the microclimates vary even within communes. Thus, attributes within specific vineyard plots can vary greatly even though they rest within the same commune.

*The Central Valley* The Central Valley is comprised mostly of Tortonian soil which tends to be fresher, more fertile, and rich in magnesium. These soil attributes create wines with more fragrance, softness, and elegance. The Central Valley is further divided into its two subzones; the communes of Barolo, and La Morra.

**Commune of "Barolo"** The broadest, most open, & youthful Barolos available.

2006	<b>Cogno</b> , "Cascina Nuova" 80
2004	<b>Colle dei Venti</b> , "Tufo Blu" 85
2005	<b>Paolo Scavino</b> , Barolo 100 <i>RP 90</i>
2004	<b>Grimaldi</b> , Barolo 100 <i>WS 91</i>
2004	<b>Damilano</b> , "Cannubi" 150* <i>WS 91</i>
2003	<b>Michele Chiarlo</b> , "Cannubi" 150 <i>RP 90</i>
2004	<b>Bartolo Mascarello</b> , "Barolo" 195 <i>RP 95</i>
2001	<b>Sandrone</b> , "Le Vigne" 175 <i>RP 93</i>
2004	<b>Sandrone</b> , "Le Vigne" 280 <i>RP 96</i>
1997	<b>Sandrone</b> , "Cannubi Boschis" 250* <i>WS 96</i>

**Commune of "La Morra"** La Morra's Barolos are the most velvety-textured and richly scented.

2005	<b>Stephano Farina</b> , Barolo "La Morra" 80 <i>WS 90</i>
2005	<b>Revello</b> , "La Morra" 90 <i>RP 90</i>
2006	<b>Michele Chiarlo</b> , "Tortoniano" 95 <i>WS 93</i>
2006	<b>Renato Ratti</b> , "Marcenasco" 100
2003	<b>Elio Altare</b> , "La Morra" 105 <i>RP 90</i>
2006	<b>Marcarini</b> , "Brunate" 105 <i>RP 93</i>
2004	<b>Marcarini</b> , "La Serra" 115 <i>RP 91</i>
2004	<b>Elio Altare</b> , "La Morra" 135
2004	<b>Michele Chiarlo</b> , "Brunate" 165
1997	<b>Ceretto</b> , "Brunate" 175 <i>RP 94</i>
2006	<b>Vietti</b> , "Brunate" 180 <i>RP 95</i>
2003	<b>Elio Altare</b> , "Arborina" 185
1990	<b>Contratto</b> , "Secolo Cerequio" 220 <i>RP 90</i>
1999	<b>Roberto Voerzio</b> , "Cerequio" 240 <i>WS 93</i>
2000	<b>Roberto Voerzio</b> , "Cerequio" 300 <i>WS 95</i>
2000	<b>Roberto Voerzio</b> , "La Serra" 300 <i>WS 98</i>

\*Gambero Rosso Tre Bicchieri Award

Wine Rankings: *WS* = Wine Spectator, *RP* = Robert Parker

*The Serralunga Valley* The Serralunga Valley is comprised predominately of Helvetian soil. This soil type tends to be less fertile, looser, and have high levels of iron and phosphorous. The result on the wines is more color (brick), body and aging potential. They tend to be Barolo's that are more intense, higher in tannins, more structured with long aging potential. The zone is further divided into its three Communes; Serralunga, Monforte, and Castiglione Falletto.

### Commune of "Serralunga"

More limestone is found in this hillside village's vineyards than elsewhere, and for that reason the wines are often the most mineral dominated Barolos. These wines seem to combine the power and richness of Monforte, with some of the more seductive characteristics found in La Morra.

2005	<b>Prunotto</b> , Barolo	100	<i>RP 92</i>
2003	<b>Fontanafredda</b> , Barolo di Serralunga	100	<i>RP 90</i>
2006	<b>Pio Cesare</b> , Barolo di Serralunga	105	<i>WS 94</i>
2006	<b>Vietti</b> , "Lazzarito"	180	<i>RP 97</i>
1997	<b>Ceretto</b> , "Prapo"	175	<i>RP 94</i>
2000	<b>Bruno Giacosa</b> , "Falletto di Serralunga"	240	<i>WS 92</i>
2005	<b>Giacomo Conterno</b> , "Cascina Francia"	250	<i>RP 95</i>
2000	<b>Bruno Giacosa</b> , "Le Rocche del Falletto" Riserva	400	<i>WS 100</i>
2002	<b>Giacomo Conterno</b> , "Monfortino Riserva"	550	<i>RP 98</i>

### Commune of "Monforte d'Alba"

Many Piedmont producers claim the longest-lived, big, bold, dark, and rich Barolos emerge from Monforte d'Alba

2003	<b>Elio Grasso</b> , "Gavarini Chiniera"	110	<i>RP 91</i>
2006	<b>Poderi Colla</b> , "Bussia"	120	<i>RP 94</i>
2006	<b>Elio Grasso</b> , "Casa Mate"	135	<i>RP 96</i>
1996	<b>Rocche dei Manzoni</b> , "Vigna Big"	160	
2004	<b>Clerico</b> , "Pajana"	170	<i>RP 94</i>
1998	<b>Conterno Fantino</b> , "Vigna del Gris"	170	

### Commune of “Castiglione”

The wines of Castiglione often show an intriguing combination of the floral qualities, the hallmarks of La Morra, and the greater structure, power and age-worthiness typical of the Barolos of Monforte and Serralunga

- 2006 **Vietti**, “Castiglione” (1/2btl) 40
- 2006 **Vietti**, “Castiglione” 80 *WS 92*
- 2004 **Cavallotto**, “Bricco Boschis” 100 *RP 93*
- 2003 **Vietti**, “Rocche” 150 *WS 92*
- 2003 **La Spinetta**, “Vigneto Campe” 180\* *WS 95*
- 1998 **Paolo Scavino**, “Bric del Fiasc” 210 *RP 94*
- 1997 **Ceretto**, “Bricco Rocche” 300 *RP 96*
- 1988 **Vietti**, “Rocche” 250

### Langhe/Monferrato Rosso

A Classification developed to allow producers greater latitude in making a wine. It is used for anything that might not meet the criteria for a classic denomination (e.g. a Nebbiolo-Barbera blend). As in Tuscany, such a “SuperPiemontese” would probably be aged in French barrique rather than in the traditional botte.

- 2007 **Ferrando, Canavese Rosso** (50% Nebbiolo, 50% Barbera) 45
- 2005 **Proprieta Sperino, “Uvaggio”** (Nebbiolo, Vespolino, Croatina) 52
- 2005 **Cogno, “Montegrilli”** (50% Nebbiolo, 50% Barbera) 60 *WS 89*
- 2007 **La Spinetta, “Pin”** (65% Nebbiolo, 35% Barbera) 85 *RP 91*
- 2003 **Clerico, “Arte”** (90% Nebbiolo, 10% Barbera) 90 *WS 90*
- 2004 **Altare, “La Villa”** (60% Barbera, 40% Nebbiolo) 125 *RP 91*
- 1997 **Gaja, “Conteisa”** (95% Nebbiolo, 5% Barbera) 500 *RP 98*

## LOMBARDY ~ LOMBARDIA

- 2004 **Nino Negri, Le Tense Sassella** 75
- 2004 **Nino Negri, Sfursat 5 Stelle** 140

\*Gambero Rosso Tre Bicchieri Award

Wine Rankings: *WS* = Wine Spectator, *RP* = Robert Parker

## VENETO

**Valpolicella** ~ *Valley of Many Cellars*

A Basic Valpolicella (the non "Ripasso" or "Appassimento" styles) has a lighter style with crisp acidity and spicy cherry flavors. In the "Ripasso/Appassimento" style the light and fruity Valpolicella is made more complex by either being passed over the lees of just-fermented Amarone ("Ripasso") or by the inclusion of a small amount of Amarone wine into the blend ("Appassimento")

- 2007 **Le Salette**, Classico 32
- 2007 **Masi**, "Bonacosta" 36
- 2006 **Bertani**, "Catullo" (Cab, Merlot) 38
- 2007 **Secco-Bertani** ("Ripasso") 40
- 2003 **Tomasso Bussola**, TB ("Ripasso") 90 *RP 90*
- 1999 **Giuseppe Quintarelli**, Valpolicella ("Appassimento") 150\*
- 2004 **Dal Forno Romano**, Valpolicella ("Appassimento") 160 *RP 93*

**Amarone** ~ *The Bitter, Sweet One*

The grapes are the same as Valpolicella, but only the most choice (i.e. ripest) bunches are used. These "choice" grapes are then dried on racks for a few months to concentrate, a process developed by the Romans called "appassimento". The result of nature and man is a full, fruity, jammy wine with a slightly bitter twist on the end.

- 2005 **Remo Farina**, Amarone 80
- 2006 **Sant'Antonio**, Amarone "Castagnedi" 85 *RP 91*
- 2006 **Le Salette**, Amarone 90
- 2007 **Bertani**, Amarone "Villa Arvedi" 100 *RP 91*
- 2006 **Allegrini**, Amarone 140
- 2001 **Masi**, "Vaio Armaron" 145
- 1967 **Bertani**, Amarone Classico 500
- 2002 **Dal Forno Romano**, Amarone 600 *RP 94*

\*Gambero Rosso Tre Bicchieri Award

Wine Rankings: *WS* = Wine Spectator, *RP* = Robert Parker

## FRIULIA

While it has enjoyed particular success with the Bordeaux varietals, its indigenous varietals—Refosco, Pignolo, and Schioppettino—seem to have international aspirations as well. While many regard Refosco as the leader of the trio, all three have been making their way back into the Friulian landscape. Schioppettino—Ribolla Gialla's black counterpart—may be translated into a powerful wine of black fruit and spice that reflects kinship with a syrah from the Rhône.

- 2007 **Villa Angoris**, Refosco 30  
 2003 **Petrussa**, Schioppettino 85  
 2005 **Le Due Terre**, Sacrisassi (Refosco, Schioppettino) 115  
 2004 **Damijan**, Rosso Previt (70% Merlot, 30% Cabernet) 115 *RP 92*

## TRENTINO – ALTO-ADIGE

Trentino–Alto Adige's extensive white varietal roster somewhat obscures its fairly long-standing commitment to reds—one that's always been serious. Both are fairly active on the international front, with the Bordeaux triumvirate—Cabernet Sauvignon, Cabernet Franc, and Merlot—receiving more attention. On the indigenous front, the rare Teroldego is quite prized, given its enticing profile of plush berried notes and a savory quality. Also interesting is Alto Adige's indigenous grape Lagrein, which is renowned for its balance of the sweet and savory, Lagrein often delivers a rather pronounced and tannic character.

- 2006 **Rotaliano**, Teroldego 30 *RP 88*  
 2003 **Tenuta Gonzaga**, Merlot 36  
 2007 **Abbazia di Novacella**, Pinot Nero 45  
 2004 **Hofstatter**, Lagrein 45  
 2004 **Pojer e Sandri**, "Rosso Faye" (75% Cabernet, 25% Lagrein) 85  
 2005 **Cantina Terlano**, "Porphy" (100% Lagrein) 85  
 2004 **Tenuta Gonzaga**, "San Leonardo" (Bordeaux Blend) 100\*  
 2004 **Foradori**, "Granato" (100% Toroldego) 115\* *RP 94*

\*Gambero Rosso Tre Bicchieri Award

Wine Rankings: *WS* = Wine Spectator, *RP* = Robert Parker

## TUSCANY ~ TOSCANA

**Brunello di Montalcino**

A rich, powerful, tannic, concentrated, and heady, with a huge, spicy bouquet of tobacco, meat, and dried red fruits. Made from 100% Sangiovese Grosso, This powerful wine is matured in oak casks for 2 years and 6 months in the bottle before release. Altitude is a crucial factor in the wines character.

*The Central Zone*

This central zone(also known also Montalcino) along with LaCroce just below it and Tavernelle to the west, forms the traditional heartland of the Brunello di Montalcino DOCG. These are among the most elevated zones, where the altitudes provide the perfect habitat for more perfumed and elegant wines of structure and longevity.

- 2004 **Donatella Cinelli Colombini**, Brunello di Montalcino 105 WS 90
- 2004 **Camigliano**, Brunello di Montalcino 110 WS 92
- 2003 **Tenuta La Fuga**, Brunello di Montalcino 130 WS 91
- 2004 **Antinori**, "Pian delle Vigne" 130 WS 91
- 2004 **Poggio Antico**, Brunello di Montalcino 135 WS 91
- 2004 **Costanti**, Brunello di Montalcino 155 WS 92
- 2004 **Costanti**, Brunello di Montalcino "Riserva" 215 RP 94
- 2004 **Fuligni**, Brunello di Montalcino "Riserva" 220 RP 96
- 2004 **Luce**, (Frescobaldi) Brunello di Montalcino 165 WS 95
- 1997 **Biondi Santi**, Brunello di Montalcino 350\*

**Brunello di Montalcino***Northern Zone ~ Where Ripeness Meets Structure*

This subzone have a moderated share in the warm, dry Mediterranean climate and high altitude of their neighbors to the south, and the slight differences in temperature, humidity, and elevation breed wines of both ripeness and structure.

- 2004 **Castiglion del Bosco**, Brunello di Montalcino 90
- 2004 **Silvio Nardi**, Brunello di Montalcino 100
- 2003 **Castiglion del Bosco**, "Campo del Drago" 110 WS 91
- 2003 **Frescobaldi**, Brunello di Montalcino 115 WS 90
- 2004 **Altesino**, Brunello di Montalcino 125 WS 92
- 2004 **Livio Sassetti**, Brunello di Montalcino "Pertimali" 130 WS 93
- 2001 **Caparzo**, Brunello di Montalcino "La Casa" 140 RP 91
- 1999 **Caparzo**, Brunello di Montalcino "La Casa" 170 WS 94
- 2004 **Valdicava**, Brunello di Montalcino 220 WS 95

\*Gambero Rosso Tre Bicchieri Award

Wine Rankings: WS = Wine Spectator, RP = Robert Parker

## Brunello di Montalcino

### *Southern Zone ~ Approachability on the Lower Slopes*

These vineyards are exposed to a more full-on Mediterranean climate than the rest of Montalcino, with sandier soils, less wind, and lower altitude. These factors contribute to a denser, less acidic, fruitier style of Brunello.

- 2005 **Fossacolle**, Brunello di Montalcino 80 *WS 92*
- 2004 **Argiano**, Brunello di Montalcino 115 *RP 92*
- 1993 **Castello Banfi**, Brunello di Montalcino 150 *WS 90*
- 2005 **Casanova di Neri**, “Tenuta Nuova” 130 *RP 93*
- 2003 **La Poderina**, Brunello di Montalcino 135 *RP 91*
- 2004 **La Poderina**, Brunello di Montalcino 140 *WS 93*
- 2004 **Il Poggione**, Brunello di Montalcino “Riserva” 150 *RP 96*
- 2003 **Lisini**, Brunello di Montalcino 140 *RP 90*
- 2004 **Lisini**, Brunello di Montalcino 150 *WS 94*
- 2004 **Poggio di Sotto**, Brunello di Montalcino 185 *RP 95*
- 1999 **Castello Banfi**, Brunello ‘Poggio alle Oro’ 285 *WS 96*
- 1990 **Castello Banfi**, Brunello ‘Poggio alle Oro’ 275\* *WS 93*

## Chianti

Ever since the Iron Baron, Bettino Ricasoli, created the official “recipe” for Chianti back in the mid-1860s, the wine has undergone many changes. It can be a very bright, simple red (as served in a straw-covered flask, appropriately named a “fiasco”) or a massive, medium to full-bodied wine with earthy, spicy and violet notes. Composed mainly of Sangiovese and Canaiolo and/or Cabernet with occasional traces of the white grapes Trebbiano and Malvasia, each producer dictates a proprietary style. The Best Chianti Classicos are about grace. In comparison to other wines of the world they’re still angular and firm, rather than fat or muscle bound.

*A Note on the Communes of Chianti* — As a general rule, the central sections of Chianti Classico zone (Panzano), the hills north of Greve, and the upper slopes of Radda, Castellina and Givole bring forth wine of relatively greater perfume and elegance, while the communes with lower average altitudes, like Barendenga and Castellina produce wine of richer fruit and more depth.

- 2006 **Donna Laura**, “Bramosia” (Barendenga) 32
- 2008 **Vicchiomaggio**, “San Jacopo” (Greve) 40
- 2007 **Felsina**, (Barendenga) 45
- 2007 **Fonterutoli**, Chianti Classico (Castellina) 52 *WS 90*
- 2005 **Castell’ in Villa**, (Barendenga) 54
- 2007 **Querciabella**, (Greve) 65 *RP 90*
- 2006 **Castello dei Rampolla**, (Panzano) 65 *RP 92*
- 2006 **Castello di Ama**, Chianti Classico (Givole) 75

\*Gambero Rosso Tre Bicchieri Award

Wine Rankings: *WS* = Wine Spectator, *RP* = Robert Parker

## Chianti Riserva

"Riservas" by law means the wine has been aged a minimum of 2 years and only the best grapes have been selected.

- 2004 **Nozzole**, (1/2 bottle) (Greve) 30
- 2006 **Viticcio**, (Greve) 55 *RP 90*
- 2005 **Marchese Antinori**, "Chianti Riserva" (Val di Pesa) 75 *RP 91*
- 2005 **Castello Vicchiomaggio**, "Agostino Petri" (Greve) 75
- 2004 **Castello Vicchiomaggio**, "La Prima" (Greve) 85
- 2006 **Castello di Fonterutoli**, (Castellina) 85
- 2004 **Frescobaldi**, "Montesodi" (Ruffina) 100 *RP 92*
- 2004 **Fontodi**, "Vigna del Sorbo" (Panzano) 115 *RP 95*

## Vino Nobile ~ 100 % Sangiovese (*Prugnolo Gentile Clone*)

Vino Nobiles tend to have softer tannins than Brunellos and broader, less acidic profiles than Chianti Classicos- while maintaining the appealing aromas of the Sangiovese Grape. Vino Nobile strikes a balance between the more extreme Chiantis (to the North) and Brunellos (to the South).

- 2007 **Del Cerro**, Vino Nobile 45 *RP 90*
- 2007 **Poliziano**, Vino Nobile di Montepulciano 60 *RP 90*
- 2006 **Boscarelli**, Vino Nobile di Montepulciano 85

## Rosso di Montalcino ~ 100% Sangiovese (*the Sangiovese Grosso or Brunello Clone*)

"The lighter-styled (in comparison to Brunello) Rosso di Montalcino, sort of a younger, declassified Brunello (and usually a great value), was created so people could drink a more immediately accessible Montalcino wine while they waited for their Brunellos to age."

- 2008 **Camigliano**, Rosso di Montalcino 42
- 2007 **Silvio Nardi**, Rosso di Montalcino 45 *RP 89*
- 2007 **Banfi**, Rosso di Montalcino 48
- 2007 **Fossacolle**, Rosso di Montalcino 75 *RP 90*
- 2007 **Siro Pacenti**, Rosso di Montalcino 80 *RP 92*

### “SuperTuscan” ~ 100 % Sangiovese

It is actually more traditional in Tuscany (specifically Chianti) to see Sangiovese blended with something else; Canaiolo, Cabernet, Syrah, Merlot, and many more. In fact, the original “recipe” of a Chianti required blending. The reason behind the blending was that on its own Sangiovese tended to be lacking in color with harsh acidity. With the advent of the “Italian Wine Renaissance”, quality oriented producers such as Felsina, Fontodi, Monteverdi, and Isole e Olena began an exhaustive study of their Sangiovese, finding the best clones, techniques, and equipment for making quality “pure” Sangiovese wines. The wines below are the fruits of their labor, the proof of the nobility of the Sangiovese grape.

The most traditional styles emphasize the herb and bitter cherry flavours we have always associated with Chianti and other Sangiovese-based reds. The more modern (international) styles stress plum and mulberry flavours, rounder and richer wines principally through the use French “Barrique” casks.

2008	<b>Poliziano</b> , “Losha” Morellino di Scansano 34
2007	<b>Castello Banfi</b> , “Belnero” 60
2005	<b>Castello Banfi</b> , “Belnero” 85
2006	<b>Felsina</b> , “Fontalloro” 100 <i>WS 95</i>
2006	<b>Isole e Olena</b> , “Cepparello” 110 <i>RP 92</i>
2004	<b>Fontodi</b> , “Flaccianello Della Pieve” 175* <i>WS 95</i>
2006	<b>Fontodi</b> , “Flaccianello Della Pieve” 200* <i>WS 99</i>
1997	<b>San Giusto a Rentannano</b> , “Percarlo” 350* <i>RP 98</i>

### “SuperTuscan” ~ Sangiovese/Cabernet Blends

One of the original “Supertuscan” blends, behind only San Guido’s “Sassicaia”, the Sangiovese/Cabernet Blend seems to be a match made in heaven. Cabernet is the perfect grape to balance the high acidity and thinner nature of Sangiovese from the hills of Chianti, and in doing so adds perfume and complexity.

Sassicaia may have ignited the revolution, but Antinori’s **Tignanello** set its course. Created in 1971, Tignanello was the first wine to combine Sangiovese with Cabernet. A controversial and risky move at the time, Antinori declassified their Chianti from his Tignanello estate in order to include Cabernet in the blend and to introduce the use of French Barrique Casks in Tuscan winemaking. Since its debut Tignanello has been joined by endless amount of Sangiovese/Cabernet Blends, from many different producers and in every possible percentage. Many are some of the most sought after wines of the World, the **Antinori Solaia** being considered by most to be the greatest (1997 earned the WineSpectators prestigious #1 wine of the year award!!

2006	<b>Terrabianca</b> , “Campaccio” 55
2006	<b>Tolaini</b> , “Valdisanti” 60 <i>RP 92</i>
2005	<b>Capezzana</b> , Carmignano 70 <i>WS 91</i>
2007	<b>Tua Rita</b> , “Perlato del Bosco” 75 <i>RP 94</i>
2003	<b>Tenuta Belguardo</b> , Maremma IGT (70% Cab, 30% Sangiovese) 100 <i>WS 91</i>
2000	<b>Castello di Rampolla</b> , “Sammarco” (95% Cab, 5% Sangiovese) 145
2006	<b>Antinori</b> , “Tignanello” (85% Sangiovese, 10% Cab Sauvignon, 5% Cab Franc) 160 <i>RP 92</i>
2000	<b>Antinori</b> , “Solaia” (75% Cab Sauvignon, 20% Sangiovese, 5% Cab Franc) 220* <i>WS 92</i>
2004	<b>Antinori</b> , “Solaia” (75% Cab Sauvignon, 20% Sangiovese, 5% Cab Franc) 300 <i>WS 96</i>

\*Gambero Rosso Tre Bicchieri Award

Wine Rankings: *WS* = Wine Spectator, *RP* = Robert Parker

**“SuperTuscan” ~ 100% Merlot**

Pure merlot is a relatively recent phenomena in Tuscany, however, few can argue with the quality of the results. The best Tuscan merlots seem to hail from the area called “Alta Maremma” which includes the famous sub-zone “Bolgheri”. Due to its maritime location (similar to that of Bordeaux), Merlot and Cabernet perform exceedingly well, making wines that rival and even surpass their Bordeaux counterparts as evidenced by their high ratings among professional tasters.

1997	<b>Frescobaldi</b> , “La Maione”	155	RP 90
2005	<b>Petrolo</b> , “Galatrona”	175*	WS 93
2006	<b>Petrolo</b> , “Galatrona”	190	RP 95
2004	<b>Castello Vicchiomaggio</b> , FSM	350*	
2006	<b>Le Macchiole</b> , “Messorio”	400	RP 98
2007	<b>Tua Rita</b> , “Redigaffi”	380	RP 95
2005	<b>Ornellaia</b> , “Masseto”	550	WS 96
2007	<b>Ornellaia</b> , “Masseto”	575	WS 97

**“SuperTuscan” ~ Sangiovese/Merlot Blends**

In terms of blending with Sangiovese (especially Sangiovese from the Chianti zone), Merlot is valued for adding richness without dominating the blend in the way that Cabernet can.

2007	<b>Poliziano</b> , “Rosso di Montepulciano”	34	
2008	<b>Sette Ponti</b> , “Crognolo” (90% Sangiovese, 10% Merlot)	75	WS 92
2006	<b>Luce</b> , “Luce” IGT (55% Merlot, 45% Sangiovese)	165	WS 94
2006	<b>Frescobaldi</b> , “Giramonte” (80% Merlot, 20% Sangiovese)	185	WS 97
2006	<b>Fonterutoli</b> , “Siepi”	200	WS 95

**“SuperTuscan” ~ Cabernet**

Aside from a Blending partner for Sangiovese, pure Cabernet based wines have been pivotal in the rebirth of quality Italian winemaking. Cabernet in Tuscany has a beautiful deep black currant and black cherry sweetness, and retains acidity even when alcohol runs high.

2001	<b>Nozzole</b> , “Il Pareto”	130	WS 91
1999	<b>Le Macchiole</b> , “Paleo Rosso” (85% Cab, 15% Cab. Franc)	145	RP 92
2004	<b>Castello di Rampolla</b> , “Vigna d’Alceo” (85% Cab, 15% Petit Verdot)	375*	WS 96
2005	<b>Tenuta San Guido</b> , “Sassicaia”	360*	WS 94
2006	<b>Tenuta San Guido</b> , “Sassicaia”	370	RP 97
1997	<b>Tenuta San Guido</b> , “Sassicaia”	500*	WS 94
1998	<b>Tenuta San Guido</b> , “Sassicaia”	475*	WS 95

\*Gambero Rosso Tre Bicchieri Award

Wine Rankings: WS = Wine Spectator, RP = Robert Parker

## Cabernet/Merlot Blends

As in Bordeaux, the blending of Cabernet and Merlot provide for wines which tend to be relatively soft and seductive when compared to their strongly assertive pure Cabernet counterparts. Cabernet and Merlot perform exceedingly well in Tuscany, especially in the Coastal Zones (Bolgheri and Maremma) when conditions are almost identical to those of Bordeaux.

- 2006 **Frescobaldi**, "Mormoreto" 90 *WS 92*
- 2007 **Tua Rita**, "Giusto di Notri" 180 *RP 95*
- 2005 **Ornellaia**, "Ornellaia" (375 ml) 155
- 2005 **Ornellaia**, "Ornellaia" (75% Cabernet, 25 % Merlot) 295 *WS 95*
- 2006 **Ornellaia**, "Ornellaia" (75% Cabernet, 25 % Merlot) 295 *WS 95*

## "SuperTuscan" ~ *Sangiovese/Cabernet/Merlot Blends*

As in Bordeaux, the addition of Merlots to the bigger Cabernet (and Sangiovese) provides more color and finesse. In essence the Merlot is used to soften the harder tannins and acidity present in the Cabernet and Sangiovese, making the wines more approachable in their youth.

- 2008 **Ornellaia**, "Le Volte" 60
- 2007 **Frescobaldi**, "Lucente" 60 *WS 91*
- 2006 **Rocca di Frassinello**, "Le Sughere" 75
- 2004 **San Felice** "Vigorello" 85 *RP 92*
- 2004 **Castello del Terriccio**, "Tassinaia" (33% Sangiovese 33% Cab, 33% Merlot) 100 *WS 91*
- 2008 **Tenuta San Guido**, "Guidalberto" (45% Merlot, 45% Cab, 10 % Sangiovese) 100 *WS 92*
- 2007 **Sette Ponti**, "Oreno" (20% Sangiovese, 40% Merlot, 40% Cabernet) 180 *WS 96*

## Other Blends

- 2008 **Argiano**, "Non Confuditor" (Sangiovese, Cabernet, Merlot, Syrah) 50 *RP 89*
- 2006 **Il Borro**, "Pian di Nova" (Syrah, Sangiovese) 52
- 2005 **Banfi**, "Cum Laude" 68
- 2004 **Isole e Olena**, Syrah 90 *RP 91*
- 2007 **Ornellaia**, "Le Serre Nuove" 100 *RP 92*
- 2004 **Banfi**, "Summus" (Sangiovese, Cabernet, Syrah) 125 *WS 91*
- 2001 **Ruffino**, "Romitorio di Santedame" (60% Colorino, 40% Merlot) 130\* *WS 94*
- 1999 **Antinori**, "Guado al Tasso" (Cabernet, Merlot, Syrah) 165 *RP 94*
- 2004 **Argiano**, "Solengo" 175

\*Gambero Rosso Tre Bicchieri Award

Wine Rankings: *WS* = Wine Spectator, *RP* = Robert Parker

## UMBRIA – LAZIO

Generally overshadowed by its Northern Boarder, Tuscany, Umbria's winemaking production has begun in recent years to assert itself. Considered an area of great potential among Italian winemaking regions, significant investment has begun to sprout. Eventhough landlocked, Umbria receives the moderating effects of the sea (Due to the Tiber River creating a funnel effect that carries warm currents up form the Meditterean). On the other hand, cool breezes flow down from the Apennines giving the area the critical push/pull of air critical in ripening grapes. Key wines include Sangiovese based wines, Sagrantino di Montefalco, and the white Orivieto.

### Sagrantino di Montefalco

- 2005 **Tenuta Alzatura**, Sagrantino di Montefalco 90  
 2004 **Arnaldo Caprai**, Sagrantino di Montefalco "Collepiano" 100 *RP 90*  
 2005 **Arnaldo Caprai**, Sagrantino di Montefalco "25th Anni" 170

### Other Varietals

- 2006 **Falesco**, "Vitiano"(Sangiovese, Cabernet, Merlot) 28  
 2009 **La Carraia**, Sangiovese 30 *RP 90*  
 2007 **Caprai**, Anima Rosso (Sangiovese, Canaiolo) 34  
 2007 **Corte dei Papi**, "Colle Ticchio" (100% Cesanese) 34  
 2006 **Argillae**, "Sinuoso" (Cabernet, Merlot)36  
 2007 **Caprai**, Rosso di Montalfalco (Sangiovese, Sagrantino, Merlot) 45 *RP 90*  
 2004 **Falesco**, "Montiano" (100% Merlot) 95 *RP 91*  
 1999 **Falesco**, "Montiano" (100% Merlot) 140\* *RP 95*

\*Gambero Rosso Tre Bicchieri Award

Wine Rankings: *WS* = Wine Spectator, *RP* = Robert Parker

## PUGLIA

### *Italy's Value Play*

Always one of Italy's biggest wine producing regions, Puglia has recently experienced a massive explosion of quality oriented wines. The primary catalyst for this quality movement has been investment by Northern Italian producers attracted by the infinite potential of the region. While it continues to develop and realize its inherent potential, it is currently thriving in the high-quality to value genre. Blessed with ample sun and excellent soils, it is home to an interesting array of indigenous Italian grape varieties; Primitivo, Negroamaro, Uva di Troia, Aglianico.

### Primitivo

A forward meaty wine from Puglia. The ancestor to Zinfandel. Can have a taste and aroma profile as wide as Merlot. Generally a full, fruity wine with hints of pepper.

- 2006 **Ca'nteale**, Primitivo 28
- 2008 **Tormaresca**, "Torcicoda" Primitivo 40
- 2007 **Castello Monaci**, "Artas" 65 *RP 92*

### Other

- 2004 **Cantele**, Salice Salentino Riserva 30
- 2008 **Tormaresca**, "Neprica" (40% Negroamaro, 30% Primitivo, 30% Cabernet) 28
- 2004 **Tormaresca**, "Maime" (100% Negroamaro) 70\*
- 2004 **Tormaresca**, "Bocca di Lupo" (100% Aglianico) 75 *RP 91*
- 2005 **Cantele**, "Amativo" (60% Primitivo, 40% Negroamaro) 75 *RP 91*

\*Gambero Rosso Tre Bicchieri Award

Wine Rankings: *WS* = Wine Spectator, *RP* = Robert Parker

## CAMPANIA

Campania's volcanic soils yield wines of uncommon elegance and personality as expressed through the voice of an array of compelling indigenous varieties. Red production is dominated by the Aglianico grape with the Taurasi wine (often referred to as the "Barolo of the South") being the supreme expression of the late-ripening Aglianico. Over the last few decades much work has gone into reclaiming the ancient pre-phylloxera clones of Aglianico and the results have been striking. More recent efforts to fully understand the potential of Casavecchia and Pallagrello Nero point to significant potential as growers learn how to get the most out of these indigenous red varieties. In short, Campania offers one of the broadest palettes of wines around. At their finest, these are among the most extraordinary wines being made anywhere.

2004	<b>Le Querce</b> , "Il Viola" (Basilicata)	30
2007	<b>Terredora di Paolo</b> , Aglianico	35
2006	<b>Feudi di Sangregorio</b> , "Rubrato"	36
2007	<b>Terredora di Paolo</b> , "Lacryma Christi" (Piederosso)	50 <i>RP 90</i>
2003	<b>Terredora di Paolo</b> , Taurasi	100 <i>RP 90</i>
2001	<b>Feudi di Sangregorio</b> , Taurasi "Montevergine"	125 <i>RP 94</i>
2007	<b>Montevetrano</b> , "Montevetrano" (Cabernet, Merlot, Aglianico)	165 <i>RP 95</i>

## LE MARCHE

Red wine production in Le Marche is almost exclusively dominated by the Montepulciano Grape. In fact its two main Appellations Rosso Conero and Rosso Piceno major difference lies in the amounts of Montepulciano. Rosso Conero is predominately Motepulicano (and in fact can be 100%), whereas Rosso Piceno must include Sangiovese in the wine. Not to be outdone by its Tuscan counterparts the region has its "Super-Marche" bottlings again using the Montepulciano grape as its base with the likes of Cabernet and Merlot as partners.. Umani Rochi's "Pelago" being the one of the regions most celebrated blends.

2008	<b>Bucci</b> , Rosso Piceno (Montepulciano, Sangiovese)	45 <i>RP 89</i>
2004	<b>Le Terrazze</b> , Rosso Conero Riserva "Sassi Neri" (100% Montepulciano)	85 <i>RP 92</i>
2005	<b>Le Terrazze</b> , "Chaos" (50% Montepulciano, 50% Merlot)	90 <i>RP 91</i>
2001	<b>Umani Ronchi</b> , IGT "Pelago" (50% Cabernet, 40% Montepulciano, 10% Merlot)	125

## ABRUZZO

The wines of Abruzzo are not only delicious, but in many cases reasonably priced as well. As in Marche, red wine production is dominated by Montepulciano grape. The grape proves to be extremely versatile. When raised in large, neutral oak the flavor profile resembles that of Sangiovese, with plenty of red cherries, tobacco and earthiness, but with perhaps a touch more plumpness. Montepulciano can handle French oak as well, and the best of the more modern-styled wines are incredibly appealing. Montepulciano is a great food wine. Abruzzo is home to Cerasuolo, which is possibly Italy's most consistently outstanding appellation for superb, pedigreed rosés.

- 2007 **Masciarelli**, Montepulciano d'Abruzzo 28 *RP 87*
- 2007 **La Valentina**, Montepulciano d'Abruzzo 35 *RP 88*
- 2001 **Cataldi**, Montepulciano d'Abruzzo "Toni" 105
- 2008 **Di Majo Norante**, "Ramitello" (Montepulciano, Aglianico) (Molise) 40 *RP 92*

## CALABRIA

- 2003 **Librandi**, "Magno Megonio" (Magliocco) 70

## SARDINIA ~ SARDEGNA

- 2007 **Santadi**, "Grotta Rossa" (100% Carignano) 30
- 2004 **Shardana**, IGT (Carignano, Syrah) 60
- 2006 **Punica**, "Barrua" (Carignano, Merlot, Cabernet) 85
- 2005 **Capichera**, "Assaje" (100% Carignano) 100 *RP 92*

## SICILY ~ SICILIA

Referred to by many as the “California/Australia” of Italy, Sicily has burst on the scene as one of the hottest new frontiers in Italian winemaking. Until quite recently, there was really no history (not for reasons of terroir, but rather politics) of quality production. But things have changed quickly, and dramatically. There has been a huge surge in private investment attracted by the inherent potential of the land. Accordingly, there is unrivalled experimentation, winemakers not bound by tradition, but rather on innovation.

**Nero d’Avola**

- 2009 **Cusumano**, Nero d’Avola (IGT Sicilia) 28
- 2007 **Feudi Maccari**, “Saia” 60 *WS 90*
- 2006 **Planeta**, “Santa Cecilia” 75\*

**Native Varietals**

- 2008 **Feudi di Santa Tresa**, Cerasuolo di Vittoria, (Nero d’Avola, Frappato) 35
- 2008 **Passopisciaro**, IGT Sicilia (100% Nerello Mascalese) 65 *RP 92*

**International Varietals/Blends**

- 2008 **Planeta**, “La Segreta” (Nero d’Avola, Cabernet, Merlot) 30
- 2004 **Baglio Pianetto**, “Ramione” (Nero d’Avola, Merlot) 45
- 2003 **Ceuso**, IGT Sicilia (50% Nero d’Avola, 30% Cabernet, 20% Merlot) 65
- 2006 **Planeta**, Syrah 60
- 2005 **Planeta**, Merlot (IGT Sicilia) 75

\*Gambero Rosso Tre Bicchieri Award

Wine Rankings: *WS* = Wine Spectator, *RP* = Robert Parker