



## REGIONAL TROPHY: SWEET TUSCAN OVER £15 Lanciola, Vin Santo del Chianti Colli Fiorentini 2007

THE GUARNIERI FAMILY'S Lanciola estate in the hills southeast of Florence has produced wine since the Middle Ages. In 1587, a cask of wine from here plus a bushel of wheat had to be paid as a church tax. Lanciola's own 'holy wine' or Vin Santo, however, honours the Trebbiano Toscano grape more than any religion. It is made by letting hand-picked bunches raisin by hanging them inside after harvest. Traditionally, the drying period lasts until just before Easter, when the grapes are pressed. The juice is so concentrated that it takes several years to ferment in small barrels, making a bright amber-coloured wine, which is savoury-sweet.

Trebbiano Toscano offers the perfect balance of sweetness and savouriness, plus intense flavours of dried apricot and citrus. Lanciola also blends in some Malvasia del Chianti for its creamy mouthfeel, and flavours of yarrow and chamomile flowers. Fermenting and ageing this Vin Santo in a mix of newish and older oak casks, topped up only irregularly, gives the wine access to both the cool air during winter and warmer air in the summer months. This allows an intense nuttiness to develop. Serve cool but not over-chilled with soft blue cheese, Parmesan or pâté. MW

Buttery notes layered with ripe pineapple and apricots, subtle vegetal notes. Rich oak and honeyed finish. **US \$30; USKO**

**Col d'Orcia, Pinot Grigio, Toscana 2012 (13%) A**

Delicate, aromatic pear fruit. Fresh, crisp acidity infused with subtle white flower and citrus notes.

**Fattoria la Violla, Barriccato, Toscana 2011 (14%) B**

Complex flavours of ripe orange and citrus fruit, infused with fat, rich leesy characters. A good example of natural winemaking.

**Gittoria la Violla, Torbolino, Toscana 2012 (13.5%) A**

Fresh, floral aromas. Crisp, lean citrus fruit, layered with flavours of pear and white peach.

**Geografico, Vernaccia di San Gimignano 2012 (12%) A**

Green apples, white flower and hints of basil. Clean, fresh and simple.

**Poggio al Tesoro, Solosole, Toscana 2012 (%)**

Perfumed pear drop. Ripe with crunchy green apple, pineapple and fresh grassy notes. Dances on the palate. **UK £16.99; Har, Lib, P&R, V&C. US \$19.99; USBB, USSWSA, USTOT, USWB, USYOU**

**Sainsbury's, Winemakers' Selection Toscana 2012 (12.5%)**

Light honey and elderflower aromas. Simple and well made. **UK £5.99; Sai**

**Tenuta Casteani, Vermentino, Maremma Toscana 2012 (12.5%) B**

Yellow flowers and green apple on the nose. Lively acidity, simple fruit flavours of citrus and pear. Easy drinking.

**Tenuta del Buonamico, Vermentino, Toscana 2012 (12%) B**

Ripe and leesy with developing richness. Peppery floral fruit; grass with fresh herbs on the finish.

**Trambusti, Vernaccia di San Gimignano 2012 (12.5%) C**

Subtle ripe lemon aromas. Intense citrus flavours are layered with flint and green apple notes.

blackcurrant lozenges and spice. **US \$40; USKO**

**Ampeleia, Kepos, Costa Toscana 2011 (13.5%) C**

Herbaceous and black olive aromas. Crisp, spice layered with ripe cassis and juicy red plums. Soft tannins. **UK £18; Cio, Oen. US \$22; USDSSI, USIWL**

**Ampeleia, Maremma Toscana 2010 (14%)**

Herbal, menthol aromas. Ripe tannins overlaid by rich blackcurrant fruit and hints of smoke and more mint on the finish. **UK £28; Cio, Oen. US \$45; USDSSI, USIWL**

**Antico Colle, Riserva Il Saggio, Vino Nobile di Montepulciano 2007 (14.5%) C**

Smoky chocolate and tobacco aromas. Earthy with bright, ripe blueberry fruit. Complex, old-school style.

**Asda, Extra Special, Chianti Classico Riserva 2008 (13%)**

Floral, cherry blossom aromas. Crisp, crunchy cranberry flavours layered with simple, spicy fruits with texture. **UK £8.98; Asd**

**Badia di Morrona, n'Antia, Toscana 2009 (14.5%) C**

Plum, mint and chocolate aromas. Very ripe blackberry and blackcurrant fruit infused with liquorice notes. **US \$45; USVign, USVWC**

**Banfi, Brunello di Montalcino 2008 (14.5%)**

Sweet plummy fruit on the nose. Lovely ripeness with a firm palate; very youthful style but a big wine. **UK £30; Maj**

**Barone Ricasoli, Brolio, Chianti Classico 2011 (14%) B**

Generous fruit nose. Mature black fruit flavours with a classic tannin structure. Complex, deep, full-bodied wine. **US \$22.99; USDA**

**Barone Ricasoli, Colledila, Chianti Classico 2010 (14.5%)**

Rich, oaky nose. Roasted blackberry fruits layered with juicy plum notes and wild cherries. Supple tannins. **UK £37.99; FeL. US \$66; USDA**

**Barone Ricasoli, Rocca Guicciarda, Chianti Classico Riserva 2010 (14.5%) C**

Fruit-driven with an abundance of raspberries, cranberries and hints of vanilla and a touch savoury notes on the finish.

**Bellini, Comedia, Toscana 2009 (13.5%) B**

Vanilla, violet and black fruit notes infused with sour cherry and sweet blackcurrants. A modern-day crowd-pleaser.

**Belpoggio, Brunello di Montalcino 2008 (14%)**

Evolved nose of leathery notes. Palate is rich and voluptuous with layers of mocha, dark chocolate and spice. **UK £32.20; Enl. US \$52; USWCMN**

**Bibbiano, Vigna del Capannino, Chianti Classico Riserva 2009 C**

Dominant cherry fruit flavours with subtle fig notes and good-quality oak. Full-bodied and intense. >

## Silver sweet white

**Carpineto, Farnito, Vin Santo del Chianti 1995 (15%)**

Amber with golden highlights. Mature with a touch of oak, fresh pineapples, peaches. Sweet cooked apples dominate the palate. Elegant style. **UK £34.99 (500ml); WmL**

**Col d'Orcia, Pascena, Moscadello di Montalcino 2009 (12.5%) D**

Intense Muscat nose of grapefruit, pineapple and flowers. Sweet, lively palate with citrus and floral notes and fresh acidity. 375ml

**Fattoria la Violla, Vin Santo del Chianti 2009 (15.5%) A**

Oxidised style with fig, dates, prune aromas and hints of dried herbs. Rich, sweet palate of pineapple, peach flavours. 375ml

**I Sodi, Riserva, Vin Santo del Chianti Classico 2006 (22%) C**

Mature nose of cooked pineapple and dates. Sweet palate of fresh peaches, apricot jam, scrumptious dried plums and great acidity. **US \$40; USDFI**

**Tenuta di Capezzana, Riserva, Carmignano Vin Santo 2006 (13.5%)**

Mature, clean nose of dates, cinnamon and cloves. Sweet apricot jam and fig flavours layered with hints of vanilla. **UK £39.99 (375ml); Gad**

## Silver sweet red

**Tenute Perini, Dolcempensiero Aleatico Passito, Toscana 2011 (11%) D**

Stewed fruits and uplifted violet aromas. Ripe plum with a new-oak palate. A luscious wine. 375ml

## Bronze sparkling white

**Carpineto, Farnito Chardonnay Brut, Toscana (12.5%) C**

Warm, buttery oak Chardonnay. Dense, creamy texture layered with rich coconut and vanilla notes.

## Bronze white

**Ambrogio & Giovanni Folonari, Cabreo la Pietra, Toscana 2010 (14.5%) C**

## Bronze red

**Aia Vecchia, Sorugo, Bolgheri Superiore 2009 (15%) C**

Black forest gateaux to cough-mixture flavours layered with spice notes. Developed, complex and elegant. **US \$35; USDTN**

**Alberese, Alborense, Morellino di Scansano 2010 (14%) B**

Ripe cherry and herbal aromas. Fresh, juicy kirsch flavours layered with elegant tannins. Good value.

**Aldi, Corte Carista, Chianti Classico 2009 (13%) B**

Plum aromas. Ripe, creamy olive and herb notes layered with juicy cherry. Crisp, earthy tannins.

**Ambrogio & Giovanni Folonari, Cabreo, il Borgo, Toscana 2009 (15.5%) C**

Elegant black fruit aromas. Warm