

Agricola San Felice, Campogiovanni, Brunello di Montalcino 2008 (14.5%)

Intense mature, spicy nose with prunes, Mediterranean herbs and tobacco leaf. Medium to full-bodied with sweet fruit and fine tannins.

UK £29.99; AAW, DBy

Aia Vecchia, Lagone, Toscana 2010 (14.5%) **B**

Sour cherry and liquorice aromas. Rich, plummy notes infused with mint, cloves and vanilla. Plenty of ripeness and depth.

Ambrogio e Giovanni Folonari, Il Pareto, Toscana 2009 (15%) **D**

Attractive blackberry aromas. Savoury palate with slight raisin notes. Ripe, blackcurrant and cedar characters. A lovely silky texture on the finish.

Asda, The Wine Selection, Chianti 2012 (12.5%)

Blackberry aromas. Intense and complex notes of morello cherry, plum with hints of mint. A simple wine but with great depth of flavours.

UK £4.98; Asd

Baracchi, Smeriglio, Cortona 2011 (14%) **C**

Floral aromas laced with black pepper. Intense, jammy red fruits, open spice notes with a touch of mint. Elegant oak tannins.

Bibbiano, Montornello, Chianti Classico 2011 (14%) **B**

Intense nose with lots of black cherries and new oak with hints of rosemary. Rich, red fruit flavours and solid tannins.

Biondi-Santi, Greppo, Brunello di Montalcino 2008 (13%) **E**

Complex, refined mineral nose with

small black fruits. Tobacco, smoked beef and cinnamon flavours layered with sweet fruit and a long finish.

Bottega, Il Vino dei Poeti, Brunello di Montalcino 2007 (14%) **C**

Great, complex nose of tobacco leaf and smoky prunes. Supple palate with hints of fragrant dark fruit characters and lively spice.

Brancaia, Il Blu, Toscana 2009 (14%)

Bright cherry and cedar notes. Charred tea leaf layered with complex leather and liquorice. A young wine with plenty to give.

Brancaia, Iltraia, Maremma Toscana 2010 (14%)

Refined with floral notes on the nose and attractive smoky oak. Deep, attractive fruit characters of cassis and dark plum on the palate.

Brancaia, Chianti Classico Riserva 2010 (14.5%)

Violet and vanilla notes on the nose. Lovely, ripe cherry and excellent spicy oak characters. Direct style, which reawakens your mouth. Excellent.

Buccia Nera, Sassocupo, Chianti 2010 (14%) **B**

Crème brûlée nose with salami and cherry notes. Fresh violets, juicy plums and sour berry flavours. Savoury notes on the finish.

Caccia al Piano 1868, Levia Gravia, Bolgheri Superiore 2008 (14.5%) **D**

Mature, complex nose of elegant black cherries and forest undergrowth. Full-bodied with massive tannins and rich, blueberry fruit flavours.

Caiarossa, Toscana 2009 (14.5%) **D**

Deliciously perfumed, complex and floral. Silky smooth palate, with rich crushed raspberry fruit

and integrated vanilla oak. Well made and sexy.

Campo alla Sughera, Adèo, Bolgheri 2010 (14%)

Mature berry fruit aromas with a massive hit of mint. Big, ripe, juicy fruit infused with smoky black fruits and pepper. Very elegant style.

UK £28.35; Mon

Campo alla Sughera, Arnione, Bolgheri Superiore 2009 (14.5%)

Pomegranate and violet aromas with blackberry and lovely oak notes. Powerful minted blackcurrant and impressive spice flavours. Youthful and very promising.

Campo alla Sughera, Toscana 2008 (14.5%) **E**

Minty, meat aromas. Liquorice fruit gums and charismatic peppery spice layered with cloves and leather notes. Fully developed in the bottle.

Caparzo, La Casa, Brunello di Montalcino 2007 (14%) **D**

Mature nose with black fruits and subtle coffee and smoke. Intense palate of jammy fruits and some residual sugar notes.

Caparzo, Brunello di Montalcino 2008 (13.5%) **C**

Forest undergrowth aromas and hints of prunes and tobacco. Layers of spice, chocolate and cherry flavours with a subtle gamey palate.

Capezzana, Trefiano, Carmignano Rosso Riserva 2008 (14.5%)

Perfumed violets and delicate dried herb aromas. Juicy, very elegant with fine layers of red fruits, blackcurrants and tea leaves.

UK £34.99; Lib

Carpineta Fontalino, Do ut des, Toscana 2010 (%) **C**

Elegant berry fruit and floral aromas. Sweet and savoury notes of

blackberry and cherry layered with fresh herbs and tea leaf.

Carpineta Fontalino, Chianti Classico Riserva 2009 (14%) **C**

Herbal, pine-resin aromas. Ripe, black cherry and redcurrant fruits infused with bitter liquorice notes. Concentrated but not overbearing.

Casa Sola, Montarsiccio, Toscana 2007 (14.5%) **C**

Intense, complex Port-style nose with hint of spice and integrated oak. Ripe sweet fruit. Big and old-fashioned but an effective bruiser.

Casadei, Sogno Mediterraneo, Toscana 2011 (14%)

Minty, new oak aromas. Ripe, cool and youthful elegance. Quite thick blackberries and dark cherry flavours combined with vanilla and chocolate notes.

Casaloste, Chianti Classico 2010 (13.5%)

Subtle summer pudding nose and uplifting cherry. Tight with plummy fruit and smoky notes. Smooth texture with soft, ripe tannins.

UK £15.95; Jer

Castelli del Grevepesa, Clemente VII, Chianti Classico 2010 (14%) **B**

Round, fresh and aromatic smoky plum. Flavourful black cherry, herb and balsamic with a hint of mint. Juicy balanced tannins.

Castello di Meleto, Chianti Classico 2009 (14%) **D**

Intense new oak, toasted coffee and tamarind notes layered with abundance of cherry and blackcurrant fruits. Elegant, complex, soft tannins.

Castello di Meleto, Villa Roma, Chianti Classico Riserva 2009 (13.5%) **C**

Herbaceous aromas. Sticky black fruits, blueberries and vanilla flavours. Punchy red cherries with ripe tannins and appealing texture.

Castello di Querceto, Chianti Classico Riserva 2010 (13.5%) **C**

Crisp, bramble fruit aromas. Violet, sour cherry flavours are layered with prune and liquorice notes. Lively acidity with soft tannins.

US \$25; USPWJ

Castello di San Donato in Perano, Chianti Classico Riserva 2009 (14%)

Ripe cranberry and redcurrant aromas. A big chunky wine full of powerful herbs, liquorice and black cherry flavours. Delicious, mouth-coating tannins.

Castello del Trebbio, Lastricato, Chianti Rufina 2009 (14%) **C**

Sweet cherry fruit and peppery spice on the nose. Ripe, tight, small red berries. Compact and youthful. Needs time to soften but excellent.

US \$30; USWJD

Castello Romitorio, Brunello di Montalcino Riserva 2007 (14.5%)

Firm red fruit and undertones of balsamic on the nose. Intense wild raspberry flavours layered with toasty oak and savoury notes.

Cavalli, Tenuta Degli Dei, Toscana 2009 (13.5%)

Plenty of ripe black and red cherry flavours integrated with dry oak notes and a blueberry finish.

REGIONAL TROPHY: BRUNELLO DI MONTALCINO OVER £15
ProVinCo Italia, Brunello di Montalcino 2008

THE 2008 VINTAGE in Montalcino was a classic year, with a cool and usefully wet spring, a hot summer followed by a lively mix of cool and hotter days during harvest.

Crucially, weather during harvest was dry, meaning that the Brunello (Sangiovese) grapes stayed healthy and could be picked when fully ripe for those who waited.

The best 2008 Brunellos, such as this one, have all the classic Brunello characteristics – real clarity, levity, freshness and intensity, and they tend to be medium- rather than full-bodied.

This Brunello was blended from several sub-zones in Montalcino, so it has both the darker plum flavours typical of Montalcino's warmer, southern and more Mediterranean side, as well as cooler, red cherry notes from Brunello vines on cooler, higher ground closer



to the town itself. ProVinCo, a company based in northern Italy, blended this Brunello from wines ageing in oak vats. It bought the wines from several Montalcino wine-growers, then blended them together in Montalcino before bottling there.

In tough economic times it makes sense for smaller Brunello growers to be paid quickly for their wine, especially given that Brunello must age two years in wood before it can be bottled, and three more before it can be sold. Small growers who sell their wine unbottled also avoid the cost of bottles and corks. Some 100,000 bottles were released and ProVinCo sells this Brunello in Switzerland under the name San Zenone. **Monty Waldin**