

RATING:	89 points	<p>A blend of Merlot (60%), Cabernet Sauvignon with a smaller part Cabernet Franc, the 2011 Lagone is a super ripe and soft wine with jammy aromas of blackberry and prune backed by milk chocolate and tobacco. Aged one year in barrique, the wine presents supple and velvety characteristics. It's a terrific value. Anticipated maturity: 2013-2018.</p> <p>Started in 1995, Aia Vecchia counts 42 hectares of vines between properties in Bolgheri and southern Maremma (Magliano in Toscana and Orbetello). At the Bolgheri property, long panoramas of manicured vineyard cut deep into the Mediterranean shrubs that blanket the hillsides. The focus is primarily international varieties, Merlot and Cabernet Sauvignon, but smaller parcels are planted to Vermentino and Sangiovese. Over the past year, the Pellegrino family has invested in cryo-maceration technology for their white wines. Elia, 24, recently joined uncle Filippo and father Alessandro at the winery after his professional soccer career was cut short by injury.</p> <p>Importer: Dalla Terra Winery Direct; www.dallaterra.com</p> <p style="text-align: right;"><i>-Monica Larner</i></p>
PRODUCER:	Aia Vecchia	
FROM:	Tuscany, Italy	
VARIETY:	Proprietary Blend	
DRINK:	2013 - 2018	
ESTIMATED COST:	\$16	
SOURCE:	WA, #208 Aug 2013	

RATING:	92 points	<p>The top denomination wine from this estate, the 2010 Bolgheri Superiore Sor Ugo delivers massive, dark concentration and an exceedingly supple mouthfeel. The blend is Cabernet Sauvignon (50%), Merlot, Cabernet Franc and a small part Petit Verdot (all aged 18 months in barrique). The beautifully rich wine inches forward over the palate with heft and determination, imparting bright cherry, blackberry and spice as it moves slowly along. Anticipated maturity:</p>
PRODUCER:	Aia Vecchia	
FROM:	Castagneto Carducci, Tuscany, Italy	
VARIETY:	Proprietary Blend	
DRINK:	2013 - 2021	
ESTIMATED COST:	\$40	

SOURCE: WA, #208
Aug 2013

2013-2021.

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-*Monica Larner*

2012 Aia Vecchia Vermentino

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RATING: 87 points

PRODUCER: Aia Vecchia

FROM: Bolgheri,
Tuscany, Italy

VARIETY: Vermentino

DRINK: 2013 - 2014

ESTIMATED COST: \$12

SOURCE: WA, #208
Aug 2013

The delightful 2012 Vermentino bursts open with fresh tones of citrus, lemongrass, lime and white flower. The wine (aged in stainless steel with 5% Viognier for extra floral intensity) feels tonic, sharp and does a great job of revitalizing a tired palate. There's a snappy acidic bite that puts your taste buds on full attention. In essence, this is a simple, easy-drinking white with a lean, compact feel. Anticipated maturity: 2013-2014.

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