



CHIANTI CLASSICO

92 Mazzei 2008 Castello Fonterutoli (Chianti Classico). Mazzei, operating from the beautiful Castello Fonterutoli estate at the heart of Chianti Classico, consistently delivers top-shelf wines and this expression upholds this proud tradition. The bouquet is rich and intense, with forest berry, chocolate, cigar box and spiced rum cake. Freshness, brightness and polished tannins appear on the close. Palm Bay International. —M.L.
abv: 13.5% **Price:** \$60

92 Mazzei 2008 Ser Lapo Riserva (Chianti Classico). This Chianti Classico Riserva is a balanced and intense wine with beautiful aromas of dark fruit, sweet spice, chocolate fudge, espresso bean and pipe tobacco. That bright Sangiovese freshness pops in on the finish. Palm Bay International. —M.L.
abv: 13.5% **Price:** \$30

91 Castello di Gabbiano 2008 Bellezza (Chianti Classico). Bellezza is now labeled Chianti Classico (through 2007 it was labeled only as Toscana), based on Sangiovese grapes that deliver aromas of cherry, toasted almond, chocolate, rum cake and exotic spice. The wine is long, fresh and intense in the mouth and would pair well with steak and grilled porcini mushrooms. Treasury Wine Estates. —M.L.
abv: 14.5% **Price:** \$30

91 Castello di Volpaia 2008 Coltassala (Chianti Classico). This is an elegant and feminine Chianti Classico, with red cherry, and white almond, and delicate shadings of granite and ash. It's smooth and silky in the mouth; shows a very clean and attractive side of Sangiovese. Wilson Daniels Ltd. —M.L.
abv: 13.5% **Price:** \$NA

91 Renieri 2007 Riserva (Chianti Classico). This gorgeous wine opens with savory aromas of mature fruit and cured meat or bresaola. The wine shows a firm tannic structure (that will soften in time) with loads of fresh berry intensity. Very nice. Michelangelo Selections. —M.L.
abv: 14.5% **Price:** \$26

90 Castello di Gabbiano 2008 Riserva (Chianti Classico). This beautiful wine is polished and bright, with fresh berry notes backed by white almond, leather, moist tobacco and crème de cassis. It's medium bodied, which makes this ruby red wine particularly well-suited to pair with your favorite meat dishes. Treasury Wine Estates. —M.L.
abv: 14% **Price:** \$25

90 Mazzei 2009 Fonterutoli (Chianti Classico). For full review see page 9.
abv: 13.5% **Price:** \$28

90 Podere Poggio Scalette 2009 Poggio Scalette (Chianti Classico). Here's a stellar Chianti Classico with ripe aromas of plump cherry, blackberry, spice and chewy molasses. It delivers sweet, velvety softness on the finish. Winebow. —M.L.
abv: 13.5% **Price:** \$25

90 Terrabianca 2007 Croce Riserva (Chianti Classico). Croce Riserva shows elegant lines that do a great job of showcasing the Sangiovese variety. Forest berry, blue flowers and white almond make up the bouquet and the wine is fresh and silky on the close. Empson (USA) Ltd. —M.L.
abv: 13.5% **Price:** \$28

89 Dievole 2007 Novecento Riserva (Chianti Classico). Dievole was a beacon of quality innovation in Chianti Classico but disappeared from the scene in the past few years. It's back now with the celebrated Novecento Riserva. The wine shows an elegant, more traditional style compared to past vintages with a lighter mouthfeel, more acidity and bright aromas of white cherry and cassis. —M.L.
abv: 14% **Price:** \$28

89 Querceto di Castellina 2008 L'Aurora (Chianti Classico). This delightful Chianti Classico shows Sangiovese charisma with bright fruit aromas, cherry, white almond and pressed violets. It's smooth and silky, with a touch of sourness on the close. Vinity Wine Company. —M.L.
abv: 13.5% **Price:** \$20

89 Querceto di Castellina 2007 Belvedere Riserva (Chianti Classico). Attractive on any table thanks to its vintage-automobile label artwork, this bright Chianti Classico shows ripe fruit aromas of cherry liqueur and plum cake backed by soft, savory exotic spice. It's crisp but velvety smooth on the close. Vinity Wine Company. —M.L.
abv: 13.5% **Price:** \$28

88 Canonica a Cerreto 2007 Riserva (Chianti Classico). Here's a very traditional expression of Chianti Classico that shows fine berry notes, cassis, currant, violets and white almond skin. It's a feminine and silky wine, with an extremely smooth and finely textured finish. Empson (USA) Ltd. —M.L.
abv: 14% **Price:** \$NA

87 Fattoria di Montemaggio 2007 Chianti Classico. A tiny percentage of Merlot added to this Sangiovese-based wine brings a touch of color, concentration and power. It shows raw, rustic aromas of smoked ham or bresaola alongside dark fruit, spice and moist earth. Total Wine & More. —M.L.
abv: 14.5% **Price:** \$NA

87 Villa Cerna 2006 Riserva (Chianti Classico). There's an aged, slightly rustic quality to the bouquet of this riserva that comes across as Indian spice box, rum cake, old leather and dried berry. The wine offers a textured, gritty sensation in the mouth. Drink now. Banfi Vintners. —M.L.
abv: 13.5% **Price:** \$25

86 Canonica a Cerreto 2008 Chianti Classico. There's a raw, fresh cherry element to the bouquet that is framed by white almond and pressed violets. The wine presents a thin, compact mouthfeel with Sangiovese's characteristic freshness on the close. Empson (USA) Ltd. —M.L.
abv: 14% **Price:** \$NA



wet earth, pressed roses and crushed apricot. A touch of bitter almond on the finish. Saranty Imports. —M.L.
abv: 13% **Price:** \$20

86 Granducato 2006 Riserva (Chianti Classico). Granducato is a brand made by the Consorzio Agrario di Siena and this wine opens with ripe aromas of blackberry preserves and raspberry jelly. There's a touch of cured meat as well, and the wine shows a tight, streamlined feel in the mouth. —M.L.
abv: 13.5% **Price:** \$NA

86 Vignavecchia 2008 Chianti Classico. Concentrated, thick and dark in appearance, this lush Chianti Classico shows a dark ruby color and flavors of black cherry, cassis and cola. It feels a warm in the mouth, with a powerful finish. Superior Wine Selections. —M.L.
abv: 13% **Price:** \$30

85 Banfi 2009 Chianti Classico. From the heart of Tuscany's best winemaking zone, this ruby-red wine delivers red fruit, cherry, almond skin and light spice. It's simple, fresh and clean. Banfi Vintners. —M.L.
abv: 13% **Price:** \$13

85 Fattoria la Castellina 2007 Squarcialupi Riserva (Chianti Classico). There's an inky, raw feel to this riserva (Sangiovese blended with tiny percentages of Cabernet Sauvignon and Merlot), followed by candied cherry and rum cake. It finishes sour and bitter. Saranty Imports. —M.L.
abv: 14% **Price:** \$30

84 Fattoria la Castellina 2008 Chianti Classico. This is an easy, fruit-driven Chianti Classico that shows cherry, white almond and pressed violets. There's a darker side in the mouth that translates into raw notes of cola and smoked bresaola. Saranty Imports. —M.L.
abv: 13% **Price:** \$20

84 Fattoria la Castellina 2007 Tommaso Bujola (Chianti Classico). This easy but fresh Chianti Classico makes a great choice for simple pasta dishes. It's a lean, compact but fresh wine that would cut straight through cheese toppings. Saranty Imports. —M.L.
abv: 13% **Price:** \$21