

April 2015,
Issues #158 & #159 by
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RESTAURANT WINE

The Full Service Guide to On Sale Beverage Profits



RESTAURANT WINE®'S EVALUATION SYSTEM

QUALITY ratings are:

★★★★★ **EXCEPTIONAL** quality for its type and style; a superstar within its price category. Merits an extra special effort to purchase. Very highly recommended.

★★★★ **EXCELLENT** quality for its type, style, and price. Among the very best of its type for its price. Highly recommended.

★★★ **VERY GOOD** quality for its type, style, and price. Has distinctive character and positive attributes. Recommended.



Unusually smooth for the wine's type and age, and a good wine by-the-glass choice.

Alcohol content – as stated, by volume (i.e., 7.5% to 22%)

[2015-2016] Anticipated peak drinkability, not aging potential.

ITALY—Italy makes a huge variety of sparkling wines, and several classic method sparklers that warrant attention are those from **Bellavista** and **Il Bosco** . . . Outstanding dry whites now available are those from **Bortoluzzi, Bucci, Franz Haas, Jankara, Jermann, Monteverro, Rocca di Montemassi, and Sartori di Verona** . . . Producers of sweet wines who are out-performing include **Avignonesi, Conte Emo Capodilista, and Santadi** . . . **Monteverro, Ornellaia, and Poggio Verrano** are making remarkable Cabernet Sauvignon-based wines . . . While **Lungarotti** and **Poggio Verrano** are having considerable success with top quality Sangiovese-based wines . . . Very fine Amarones are being made by **I Saltari** and **Sartori** . . . **Chianti Classico** is just entering its golden age, and dozens of estates are making, by far, their best-ever wines, including **Barone Ricasoli, Bibbiano, Bindi Sergardi, Cacchiano, Casaloste, Felsina, Fonterutoli, Fontodi, Il Palagio, Le Fonti, Monsanto, Nittardi, Querciabella, Riecine, Rocca di Montegrassi, Vicchiomaggio, Villa Le Corti, and Villa Vignamaggio**.

CHIANTI CLASSICO — High Priced:
\$201-\$400/case (\$25.10-\$50/btl. full retail)

FATTORIA NITTARDI – Casanuova di Nittardi

- 2011 VIGNA DOGHESSA, CHIANTI CLASSICO, ★★★★★ \$280 (\$35)
- 2010 VIGNA DOGHESSA, CHIANTI CLASSICO, ★★★★★ \$280 (\$35)
- 2012 VIGNA DOGHESSA, CHIANTI CLASSICO, ★★★★★+ \$280 (\$35)

Nittardi is a leading Castellina estate, once owned by Renaissance artist and sculptor Michelangelo Buonarroti. After 1982, when the property was purchased by the Femfert family, the entire estate was renovated, and top quality wines were—and are—being produced. Vigna Doghessa is one of 5 vineyards on the estate, and has the youngest vines. The wines it yields are full and ripe, with medium richness. Here, the 2011 is a supple, rich, balanced wine with complex character, a long flavor evolution, and a persistent, lightly tannic finish, tasting of plum, toast, black pepper, cherry, red currant, and red licorice. 3% Canaiolo. Aged 12 months in small oak barrels. Castellina in Chianti. 14% The 2010 is exceptional: rich, full bodied, and well balanced, displaying fine ripe fruit character (blueberry, rose petal, cherry, white pepper), light oakiness, and a very long, smooth, persistent finish. 3% Canaiolo. Aged 6 months in small oak barrels. Castellina in Chianti. 14% The 2012 is also excellent: round, full bodied, moderately intense in flavor (plum, cherry, cassis, toast), with fine balance and a very long finish, with modest tannin. Can be aged a bit. 100% Sangiovese. Castellina in Chianti. 2,500 cases. 13.5% [2016-2019] Louis Gluntz Wines (IL) & Weygandt Selections (NY)

FATTORIA NITTARDI



CHIANTI CLASSICO — Expensive:
\$401-800/case (\$50.10-\$100/btl. full retail)



FATTORIA NITTARDI

- 2009 CHIANTI CLASSICO RISERVA, \$480 (\$60) ★★★★★
- 2010 CHIANTI CLASSICO RISERVA, \$480 (\$60) ★★★★★

Two superb Riservas, from this esteemed estate. Both wines display unusual depth and complexity for Chianti Classico, while retaining a distinctive stylistic elegance. The 2009 is fleshy, rich, complex in flavor, and well balanced, with a long palate impression, and a long, smooth, persistent finish, tasting of plum, cherry, blueberry jam, spicy oak, white pepper, cedar, and tobacco. 5% Merlot. Aged 24 months in French oak barrels. 14% The 2010 is outstanding: complex in flavor, supple in texture, and full bodied; a concentrated wine with fine character (black currant, cassis, cherry), moderate oakiness, excellent balance, and a firm, long finish. 5% Merlot. Aged 24 months in French oak barrels. Castellina in Chianti. 666 cases. 14% Both wines will benefit from additional aging. [2016-2022] Louis Gluntz Wines (IL) & Weygandt Selections (NY)