

YEAR'S BEST 231 U.S. CHARDONNAYS

# Wine & Spirits

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BURGUNDY**

*plus* GREAT WINE MENTORS

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DISPLAY UNTIL NOV. 22, 2021



## Tuscan Reds

**93 | Antinori** \$55  
**2019 Bolgheri Cont'Ugo** Merlot for this wine grows in the clay-loam soils of Antinori's Tenuta Guado al Tasso near the Tuscan coast. The 2019 Cont'Ugo is floral and fresh, immediately inviting in its plummy black fruit tones and velvety tannins. Hints of tobacco and spice emerge with air, the flavors brightened by a cool graphite note. *Ste. Michelle Wine Estates, Woodinville, WA*

**93 | Le Macchiole** \$35  
**2019 Bolgheri Rosso (BEST BUY)** Bolgheri's long, moderate growing season in 2019 yielded this beautifully balanced and layered blend of estate-grown merlot, cabernets franc and sauvignon, and syrah. Already appealing for its smooth texture, fresh thyme and lavender scents and crunchy purple fruit, this gains depth and intensity as it opens in the glass, suggesting it may be even better in a couple of years. *Vintus, NY*

**92 | Michele Satta** \$60  
**2018 Bolgheri Superiore Piastraia** Michele Satta makes this bold and buoyant wine with fruit from vines he planted in 1991. Two years of aging in mostly-used French oak barriques wove together the four varieties (merlot, sangiovese, cabernet sauvignon and syrah), leavening the lush dark fruit with notes of subtle spice. *Monsieur Touton Selection, NY*

**91 | Tenuta Sette Cieli** \$43  
**2018 Bolgheri noi 4** This Bordeaux-style blend (cabernets sauvignon and franc, merlot and petit verdot) combines velvety dark-chocolate richness with meaty savor in an intriguing juxtaposition. Its plummy, spicy fruit shows good freshness and verve. *Wilson Daniels, Napa, CA*

**90 | Aia Vecchia** \$40  
**2018 Bolgheri Superiore Sor Ugo** Sor Ugo is almost sweet in its richness, like a dense raspberry-chocolate cake, its dark cherry and cassis flavors layered with opulent notes of licorice and spice. Aged in new French oak barriques for 18 months, it's a bold wine for braised meats. *Dalla Terra, Napa, CA*

**90 | Michele Satta** \$25  
**2019 Bolgheri Rosso (BEST BUY)** A lively introduction to Bolgheri blends, this wine (sangiovese, cabernet sauvignon, merlot, teroldego and syrah) offers flavors of juicy plum and black cherry edged with notes of mint and framed by firm, leathery tannins. Enjoy it in the next two to three years for its freshness and pure fruit tones. *Monsieur Touton Selection, NY*

## BRUNELLO DI MONTALCINO

**95 | Podere le Ripi** \$120  
**2015 Brunello di Montalcino Riserva Lupi e Sirene** Francesco Illy's Le Ripi estate encompasses 133 acres of forest, olive groves and vines in southeastern Montalcino. He produces three Brunello di Montalcino wines, including this Riserva from biodynamically farmed, alberello-trained vines. A 50-day maceration of the sangiovese grapes drew out concentrated flavors of dark cherry that are tautly drawn yet juicy and bright, layered with notes of tobacco, dark chocolate and an amaro richness. A deeply intense wine, it is also fresh and balanced, inviting you to pour yet another glass. *Dark Star, NY*

**93 | Podere le Ripi** \$69  
**2016 Brunello di Montalcino Cielo d'Ulisse** Sangiovese culled from vines in western Montalcino yielded a fresh and lively wine in the moderate 2016 growing season. Tangy acidity accentuates its bright red-cherry and raspberry flavors, which seem to gain vibrance with air as the wine sits in the glass. Far from a stolid Brunello, this is a wine to enjoy with pork tenderloin or smoked duck. *Dark Star, NY*

## COLLINE LUCCHESI



**92 | Tenuta di Valgiano** \$38  
**2018 Colline Lucchesi Palistorti di Valgiano** The team at Valgiano used to make Palistorti, their "second" red wine, with a portion of purchased fruit. As of the 2015 vintage, it includes only estate fruit, and though production levels have dropped because of this decision, the uptick in quality is apparent. It is exuberant and juicy in the moderate 2018 vintage, opening with flavors of plum, blueberry, licorice and black pepper that evolve into tangy raspberry and cherry tones—reflecting the 70 percent sangiovese

in the blend (the balance merlot and syrah). What a fun and delicious wine. *North Berkeley Imports, Berkeley, CA*

## MAREMMA TOSCANA

**91 | Prelus** \$50  
**2016 Maremma Toscana** Fleshy flavors of plum, blackcurrant and cherry take on notes of tobacco and graphite in this lively, mouthwatering wine. A blend of equal parts cabernet sauvignon and sangiovese with 20 percent merlot, it shows the dark fruit tones of the French varieties balanced by the lithe frame and raspy tannins of sangiovese. *Wilson Daniels, Napa, CA*

**90 | Antinori** \$80  
**2017 Maremma Toscana Poggio alle Nane** This blend of Bordeaux varieties (cabernets franc and sauvignon with some carmenère) reads almost like a California zinfandel in its deep magenta color and bold flavors of blackberry and plum. Yet, the firm, leafy tannins are unmistakably those of cabernet. Notes of licorice and tobacco draw out the finish. *Ste. Michelle Wine Estates, Woodinville, WA*

**90 | Morisfarms** \$27  
**2019 Maremma Toscana Mandriolo Rosso (BEST BUY)** Initially austere, this wine opens into flavors of tangy plum and crunchy herbs framed by light, raspy tannins. For poultry or pork. *Kindred Vines, Troy, MI*

## MORELLINO DI SCANSANO

**92 | Terenzi** \$59  
**2016 Morellino di Scansano Riserva Madrechiesa** This wine's grippy tannins begin to relax after several hours of air, revealing vibrant black-cherry and raspberry flavors layered with notes of smoke, grilled nuts and peppery spice. Decant this savory sangiovese to pair with slow-cooked pork shoulder. *M.S. Walker, Somerville, MA*

**88 | Lohsa** \$16  
**2019 Morellino di Scansano (BEST BUY)** This soft sangiovese offers flavors of ripe red cherry wrapped in round tannins and tinged with fresh herbs. Serve it lightly chilled to punch up the acidity. *Dalla Terra, Napa, CA*

## MONTECUCCO

**87 | ColleMassari** \$17  
**2018 Montecucco Rosso Rigoleto (BEST BUY)** A brief burst of bright cherry and blueberry flavors with hints of soft herbs makes this wine an appealing choice for a roast chicken. *Winebow, NY*