

# Wine Cellar

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**Tenuta Belguardo, Montebottigli.** 2001 Morellino di Scansano Poggio Bronzone (\$30): Deep ruby with a violet hue. Engaging raspberry fruit on the nose, with a hint of vanilla. Fresh and full on the palate, with rhubarb, sage and other Mediterranean herbs predominating; conveys a slightly wild character. Mouthcoating but dusty tannins accompany the ample finish. 88. 2001 Serrata di Belguardo IGT (\$22; 40% sangiovese, 40% cabernet sauvignon and 20% merlot): Very dark, blackish ruby. *Sottobosco* and violet emerge on the nose. Forceful entry of cherry jam, then full-bodied but light on its feet, with a sappy quality and caressing tannins; quite plummy on the aftertaste. This blend maintains a distinct Tuscan accent in spite of the fact that it includes so little sangiovese. 91. 2000 Maremma Toscano IGT (\$65; 70% cabernet sauvignon, 20% sangiovese and 10% merlot): Nearly opaque dark ruby. Penetrating blackberry aroma is followed by rich flavors of ripe black fruits mingling with cedar, spices and coffee. The mouth feel is plush and the tannins silky. The long, sweet finish hints at vanilla. The Belguardo estate constitutes the Maremma property of the Mazzei family, owners of Castello di Fonterutoli in Chianti. 92. (William Grant & Sons, Edison, NJ)