

Ian D'Agata

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**2008 Chianti Classico** (\$29; includes 5% merlot, 3% colorino and 2% malvasia nera) Dark ruby. Tarry, balsamic, overripe dark fruit aromas on the nose, with a strong black pepper element. Then ripe and fleshy in the mouth, with prune, tar and underbrush flavors complicating blackcurrant and plum fruit flavors. This rich and full-bodied style is sure to win admirers, but the tarry, peppery aromas and flavors are really outside my parameters for a mainly sangiovese wine from Chianti. **87**

**2007 Chianti Classico** (\$65; 90% sangiovese and 10% cabernet sauvignon) Bright, deep red. Very pretty nose reminded me more of cabernet sauvignon and syrah rather than of sangiovese, but the aromas of red cherry, redcurrant, smoke and cedar are captivating. Very clean, smooth and fresh on entry, with real depth to the red cherry, plum, tobacco and underbrush flavors. Finishes with a creamy texture and lingering notes of smoky vanilla and plum. This should age splendidly for another eight to ten years. **91(+?)**

**2006 Siepi Toscana Rosso** (\$118) Dark red with a paler rim. Musky aromas of earth, underbrush and tobacco, with livelier redcurrant and blueberry aromas emerging with air. The densely textured palate shows more red fruits than black, with complicating hints of cigar box and balsamic vinegar. The wine's seamless tannins contribute to a surprisingly forward impression considering its youth, but this is a very impressive mouthful that offers the advantage of early accessibility. Palm Bay International, Port Washington, NY) **91**