



The 2019 Sassicaia from the team at Tenuta San Guido is one of the year's highest-rated wines. From left: general manager Carlo Paoli, co-owner Priscilla Incisa della Rochetta and CEO Alessandro Berlingieri.

PERFECT BALANCE

The 2019 vintage in Tuscany earns a classic rating, with Mother Nature and producer expertise coming together for the win

BY BRUCE SANDERSON

The past two decades in Tuscany have been marked by extremes in weather, with a hot, dry vintage one year followed by a cool, wet growing season the next. The region's vintners, however, have frequently risen to the challenge, honing their skills in the process. This has prepared them to capitalize on harvests in which there is greater equilibrium between rainfall and heat. The recent string of vintages that make up this report—2018, 2019 and 2020—were each born from seasons blessed with such conditions. As a result, the wines from all three years offer pleasure, charm and quality, along with the ability to age.

A slight edge goes to 2019, which yielded a number of stellar

offerings from Bolgheri and Chianti Classico. "2019 is one of the best vintages in the past years," exclaims Tenuta San Guido general manager Carlo Paoli, whose Bolgheri-Sassicaia Sassicaia 2019 (98 points, \$270) is one of the two highest-rated wines of the year. "There's body, but not too much, good fruit balanced by ripe tannins, and the acidity gives it length."

Sassicaia primarily relies on Cabernet Sauvignon, along with a little Cabernet Franc, and Paoli notes that the weather from mid-July to the end of August, which was marked by cool nights, and the beautiful weather at harvesttime were ideal for the variety. Two days of frost during the second week of April reduced the crop



In the southern hills of Chianti Classico, Barone Ricasoli's historic estate of Castello di Brolio has undergone a major revival in recent decades, producing three classic-scoring 2019s.

slightly, yet there was an upside to that as well. "Thanks to the reduction of quantity, we achieved excellent phenolic maturity," says Paoli, who likens the 2019 Sassicaia to the estate's supple, vibrant 97-point success from the 2016 harvest.

The other top-scorer of the vintage also comes from the coastal region of Bolgheri, home to some of Italy's finest super Tuscans, which appear under various designations: Bolgheri, Bolgheri Superiore and IGT Toscana (Indicazione Geografica Tipica). Showing the other side of the region in its reliance on 100% Merlot, the Masseto Toscana 2019 (98, \$860) is still tightly wound, with blackberry, black currant, iron, rosemary, cedar and toasty oak spice flavors, yet the wine offers plenty of fruit that persists on the vibrant finish. More Old World in style, the Sassicaia is supple and beautifully defined, offering a sense of elegance as well as power and intensity, with black cherry, black currant and blackberry fruit augmented by tobacco, iron and thyme.

In Chianti Classico, two of the top offerings hail from Barone Ricasoli's Castello di Brolio estate. The dense and angular Chianti Classico Colledilà Gran Selezione 2019 (97, \$85), from clay and limestone *albarese* soils, is distinctly savory, delivering cut grass, thyme and menthol aromas allied to flavors of cherry, strawberry and loam, while the sleek, taut Chianti Classico CeniPrimo Gran Selezione 2019 (96, \$85), whose soils are clay and loam from ancient river terraces, is spicy from start to finish, with strawberry, currant, cherry and earth notes.

Other highlights include Castello di Volpaia's vibrant Chianti

Classico Coltassala Gran Selezione 2019 (96, \$96), an elegant red offering cherry, raspberry and floral notes; Mazzei's perfumed Toscana Siepi 2019 (96, \$130), notable for its harmonious flavors of cherry, black currant, blackberry, mineral, tobacco, wild herbs and spices; and Antinori's supple Toscana Tignanello 2019 (96, \$145), which is fluid yet well-structured, showing the balance to age. From the outstanding 2018 vintage, Le Macchiole's Toscana Messorio 2018 (97, \$350) stands out for its plum, blackberry and black cherry fruit accented by hints of earth, iron, tobacco and dried herbs.

These are among the highlights of more than 525 Tuscan wines reviewed in blind tastings at our New York office since my previous report ("Style and Substance," Oct. 31, 2021). These do not include the Brunellos di Montalcino from 2017 and 2016, which I recently covered in a separate report ("Rising to the Challenge," June 30, 2022). Nearly 200 of the wines under review come from the 2019 vintage, while the remainder are mostly 2018s as well as some 2020s, though the latter are primarily whites and rosés, along with early-release reds. Based on the quality of the 2019s I have reviewed, I give the vintage an overall rating of 96 points in Bolgheri and Maremma and 95 points in Chianti Classico.

Looking beyond Bolgheri and Chianti Classico, there are exciting wines from multiple estates in other areas of Tuscany. Near the Scansano region in the southern part of Maremma, south of Grosseto, lies Fattoria Le Pupille, whose deep, polished Toscana Saffredi 2019 (96, \$100) is a blend of Cabernet Sauvignon, Merlot

& a w
 @ 4 pfi
 yll 05:
 a b < cl
 (5 e
 v

and Petit Verdot, offering black currant, blackberry, plum, violet and oak spice flavors that mesh well with the dense structure. "Nature gave us a lot of opportunities," says *Le Pupille* owner Elisabetta Geppetti of the 2019 growing season. "It was everything a producer could desire."

From an estate on the eastern border of Chianti Classico near Arezzo comes *Petrolo's Val d'Arno di Sopra Galatrona 2019* (96, \$130), a concentrated red that reveals an earthy, savory side contrasting its plum and blackberry fruit, with a beam of acidity keeping it refined. Montepulciano is the source of *Boscarelli's Vino Nobile di Montepulciano Il Nocio 2017* (95, \$136), a picture of elegance and finesse, with a solid underlying structure supporting violet, black cherry, black currant and Tuscan scrub flavors, as well as the estate's sleek, firmly structured *Vino Nobile di Montepulciano Riserva 2016* (95, \$62), which offers an intriguing note of orange peel joining black cherry, blackberry, wild rosemary and iron flavors.

Close to where Tuscany abuts Lazio and Umbria lies the Val d'Orcia, where *Tenuta di Trinoro* produced three classic wines from the 2019 vintage: the *Toscana* (95, \$250), a pure red pairing Merlot with Cabernet Franc, and two single-vineyard versions from Cabernet Franc, the fresh and focused *Toscana Campo di Camagi* (95, \$110) and the dense, rich and muscular *Toscana Campo di Tenaglia* (95, \$110).

Although many of the top-scoring wines cost upward of \$100, Tuscany remains a source of great value, with a number of outstanding wines at more affordable prices. Beginning in Chianti Classico, the *Castello di Monsanto Chianti Classico 2019* (93, \$20) is beautifully defined and pure, offering black cherry, black currant, iron



and wild rosemary flavors; the *San Felice Chianti Classico 2020* (92, \$20) is a blend of Sangiovese with other traditional grapes Colorino and Pugnietello, showing a core of cherry and plum fruit allied to olive, juniper and tobacco notes; and the vibrant *Castello La Leccia Chianti Classico 2019* (92, \$21) is packed with ripe black cherry, blackberry, violet and tobacco flavors.

The *Basilica Cafaggio Chianti Classico Single Estate 2020* (91, \$19) is elegant and enticing, with cherry, strawberry and floral notes, while the *Capraia Chianti Classico 2020* (91, \$20), in which Sangiovese is complemented by Colorino and Canaiolo, is dark and slightly brawny, with black cherry, blackberry and violet flavors. Rich and vibrant, the *Badia a Coltibuono Chianti Classico RS Caltusboni 2020* (90, \$16) evokes black cherry, plum, earth, iron and spice elements.

Not to be outshone, other regions fielded good bargains as well. *Tenuta di Trecciano's* juicy *Chianti Colli Senesi 2020* (90, \$15) is full of bright cherry and black currant fruit; *Fattoria di Basciano's* *Chianti Rufina 2019* (90, \$16) shows purity and focus, with black cherry, blackberry, violet and wild herb flavors; and *Poliziano's* *Rosso di Montepulciano 2020* (90, \$17) delivers cherry, plum, iron and tobacco notes on a rich, smooth frame.

Another good source of value is the broader, all-encompassing *Toscana IGT* category, which gives many producers their calling cards. Look for *Villa Pillo's* *Toscana Cingalino 2020* (89, \$11), a blend of Merlot and Cabernet Franc, or *Santa Cristina's* *Toscana 2020* (89, \$13), based on Sangiovese, Cabernet Sauvignon, Merlot and Syrah. *Donna Laura's* *Toscana Ali 2020* (89, \$14) is primarily Sangiovese with a portion of Cabernet Sauvignon.

Despite the star power of Tuscany's reds, most of the region's wineries make white wine as well. Excellent in quality, these whites are often overlooked. The best versions can also be expensive. One DOCG that specializes in white wines is San Gimignano, home to *Montenidoli*. This estate, run by the charismatic and indefatigable *Elisabetta Fagioli*, makes *San Gimignano's*—and perhaps Tuscany's—most compelling whites. Made in stainless steel, only from the free-run juice, the *Vernaccia di San Gimignano*



Brothers Luca (left) and Nicolò De Ferrari bring in the Sangiovese harvest at Boscarelli.

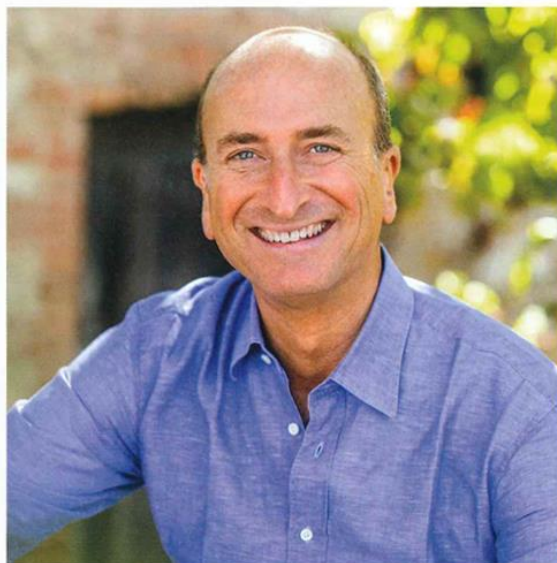
& a w
 @ez pfi
 yll 05:
 a b c d
 (c g e

Fiore 2019 (92, \$37) offers richness yet definition, mingling floral, honey, apple, peach and mineral flavors.

Montenidoli's pure and fresh Vernaccia di San Gimignano Carato 2018 (90, \$50) is fermented in French *barriques* up to 7 or 8 years old. After 12 months in barrel, the wine ages another year in cement vats and two more years in bottle before release, yielding peach and melon flavors, with accents of malt, sage and salt. Fermented in stainless steel, the Vernaccia di San Gimignano Tradizionale 2020 (90, \$33) shows viscosity along with bread dough, peach, beeswax and almond notes. More savory than fruity, the Tradizionale lingers with grapefruit and saline accents.

Elsewhere, Ornellaia has refined its Toscana White, settling on a blend of 80% Sauvignon Blanc and 20% Viognier (earlier versions had a *souçon* of Petit Manseng), which is fermented in 300- and 600-liter barrels, reduced in 2019 to 20% new oak from 30% to 40%. According to estate director and winemaker Axel Heinz, the Viognier lends oiliness to the texture of the wine, gaining fruitiness with age. The 2019 (92, \$270) is equally fruity and herbal, revealing flavors of passion fruit, gooseberry and lychee that are accented by cut grass, chive and sage.

Marchesi de' Frescobaldi contrasts the alpine setting of its



Marco Ricasoli-Firidolfi makes top-rated Vin Santo at his Rocca di Montegrossi estate.

Rating Tuscan Red Wine Vintages

Bolgheri and Maremma

2019	96	Vines benefited from a cool, wet spring, with timely rains in July and August and ideal weather during harvest	Drink or hold
2018	92	Spring rains, a cool August and a long ripening season led to fruity, vibrant reds that are approachable early	Drink or hold
2017	93	Heat and drought through summer led to fine September weather that rewarded patience; dense, concentrated reds	Drink or hold
2016	96	Extreme weather, with a hot summer, followed by lower temperatures; tricky for Merlot, but excellent Cabernet Franc	Drink or hold
2015	97	Ripe and opulent, with plenty of fruit and flesh covering the solid structure; best show fine balance for aging	Drink or hold
2014	89	Cool, wet summer led to a lighter style of wines, with vibrant structure. Top wines offer ripeness and complexity	Drink
2013	94	A cool vintage, with fresh, aromatic, elegant wines of refinement	Drink or hold
2012	90	Hot, dry year, with smaller-than-average yields; wines are dense and compact, yet fresh	Drink

Notable older vintages: 2011, 2007, 2006, 2001, 1998, 1997, 1990, 1988, 1985

Brunello di Montalcino

2017	92	Spring and summer were warm, but especially dry, with slightly more rain in the north; the best wines are balanced and fresh for enjoying over the near term	Drink or hold
2016	99	Textbook growing season resulted in wines of finesse and elegance, balance and harmony, with mostly red fruit flavors. Ideal weather in September preserved acidity	Drink or hold
2015	97	A warm but not overly hot summer, with adequate rain and healthy fruit, resulted in ripe, rich Brunellos, dense with tannins; the best have the acidity to age long term	Drink or hold
2014	89	A cool, wet season with lack of sun made full ripening difficult; small crop, with many producers declassifying Brunello	Drink
2013	95	A late start to the growing season led to a late harvest of mostly elegant, balanced Brunellos with vibrant structures	Drink or hold
2012	96	Extreme weather produced rich, concentrated wines with ripe fruit and freshness; the best have the structure to age	Drink or hold

Notable older vintages: 2010, 2006, 2004, 2001, 1999, 1997, 1990, 1988, 1985

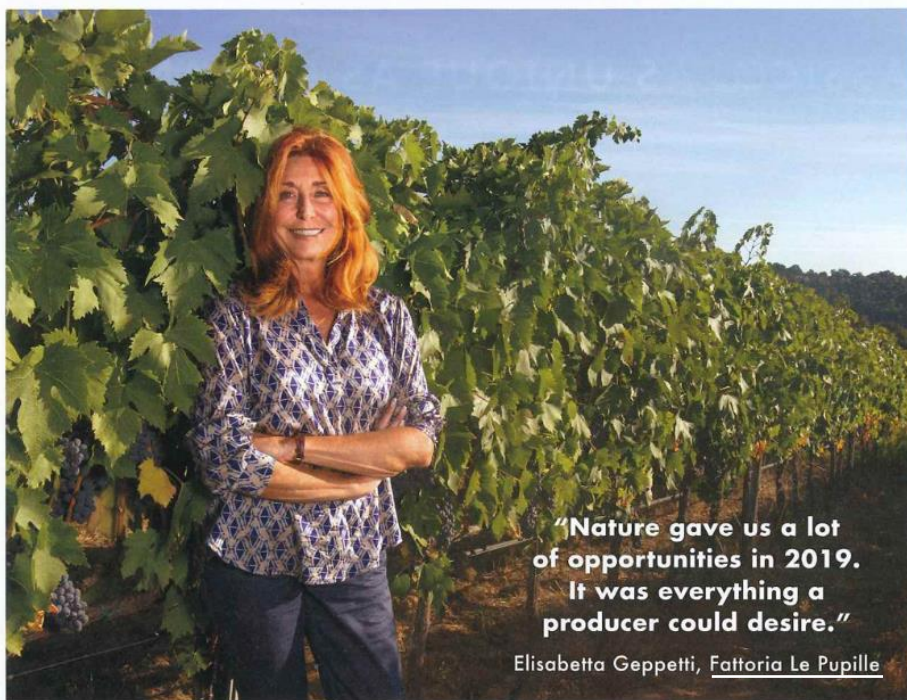
Chianti and Chianti Classico

2019	95	More rain in May and July than on the coast resulted in fresh, balanced reds with finesse and the structure to age	Drink or hold
2018	93	Spring rains led to slow ripening and a later harvest than average; supple, charming wines, though the best will age	Drink or hold
2017	93	Heat and drought in spring and summer, with frost in some areas; the best are fresh and balanced, with dense tannins	Drink or hold
2016	97	Vibrant, elegant wines from a year that began cool, warming from July on; grapes harvested under ideal conditions	Drink or hold
2015	97	Long-lived, powerful and concentrated reds, yet the best have purity and elegance; great value	Drink or hold
2014	88	Cool, wet summer hindered ripening, but a fine September saved the vintage. Best to date are slim, elegant reds	Drink
2013	93	Sleek, vibrant wines with bright, focused fruit flavors; at worst, lean and tart	Drink or hold
2012	89	Firmly structured wines that are rich yet elegant	Drink

Notable older vintages: 2007, 1999, 1997, 1990, 1988, 1985

Vintage ratings: 95-100, classic; 90-94, outstanding; 85-89, very good; 80-84, good; 75-79, mediocre; 50-74, not recommended **Drinkability:** "NYR" means most of the wines of the vintage are yet to be released; "drink" means most of the wines of the vintage are ready to drink; "hold" means most of the ageworthy wines have yet to fully mature.

& a w
 @ e j p f i
 y n o s :
 a b c d
 () e c



"Nature gave us a lot of opportunities in 2019. It was everything a producer could desire."

Elisabetta Geppetti, Fattoria Le Pupille

vibrant and harmonious Pomino Benefizio Castello Pomino Riserva 2018 (91, \$37) with the distinctly Mediterranean character of its saline Costa Toscana White Gorgona 2019 (90, \$131), which comes from the eponymous prison island off the coast of Livorno in the Ligurian Sea. Other standouts are Querciabella's creamy Toscana White Batàr 2019 (91, \$95) and Petrolo's complex Toscana White Boggina B 2019 (90, \$75).

Values among Tuscan whites include Terenzuola's tangy, mineral-infused Vermentino Colli di Luni-Tuscany Vigne Basse 2021 (90, \$24), Marchesi de' Frescobaldi's rich-textured yet vibrant Pomino White Castello di Pomino 2020 (89, \$20), Collemassari's bright and juicy Vermentino Montecucco Melacce 2021 (88, \$17) and Fattoria Le Pupille's aromatic Toscana White Poggio Argentato 2021 (88, \$20), a blend of Sauvignon Blanc, Traminer, Petit Manseng and Sémillon.

For Tuscan wine lovers with a penchant for dessert-style wines, Vin Santo is an excellent category, with wines both traditional and modern. The consistently classic-scoring Avignonesi Vin Santo di Montepulciano Occhio di Pernice achieves top marks with the intense 2005 (97, \$280/375ml), which is thickly textured and concentrated, exuding dried fig, date, molasses and caramel flavors backed by excellent acidity. The Rocca di Montegrossi Vin Santo del Chianti Classico 2010 (97, \$95/375ml) is another in the modern camp, reminiscent of Esencia from Tokaj, with its viscous texture and fresh apricot, caramel and honey flavors.

For a more traditional style, look for Capezzana's Vin Santo di Carmignano Riserva 2013 (97, \$80/375ml), offering a concentrated mouthful of caramel, almond, chocolate, molasses and orange peel



FREE ALPHABETICAL LIST

Get scores and prices for more than 525 wines reviewed for this report
[WineSpectator.com/TuscanyAlpha103122](https://www.winespectator.com/TuscanyAlpha103122)

offset by a walnut skin bitterness, or Fattoria di Felsina's Vin Santo del Chianti Classico 2011 (96, \$55/375ml), a version that combines intense flavors of butter-scotch, dried apricot, baking spice and mineral. Ornellaia's elegant Toscana Ormus 2019 (93, \$120), from Petit Manseng, evokes caramel, honey, roasted almond and butter flavors that are defined by bright acidity.

The beginning to the 2019 growing season was slow, with cooler weather than in recent years. Le Pupille's Geppetti notes that there was rain in April and May, along with fresh temperatures, and that the passage from spring to summer was prolonged.

There was also rain in July in the southern part of Maremma, which helped the process called

veraison, the changing of color from green to black in red grape varieties. Geppetti also highlights the much-needed rain that arrived at the end of August and in mid-September, enough to refresh the vines in their final push for ripeness before harvest.

Antinori CEO Renzo Cotarella explains that there was a difference in weather between Chianti Classico, where Antinori's Tignanello and Badia a Passignano estates are located, and Bolgheri, the source of its Guado al Tasso estate. Whereas Chianti Classico received 12 inches of rain between May and September, Bolgheri saw only 8 inches.

"There was more rain in July in Chianti Classico," Cotarella says. "Rain mid-season changes the physiology of the vine. It continues to grow, but stays high in acidity." The result, he adds, is a combination of "red fruit, acidity and grace—finest that is really unique."

Tenuta San Guido's Paoli recounts 15 to 20 days of hot weather in July, with rain at the end of the month. After that, temperatures cooled off. There was additional rain in mid-August, followed by beautiful weather during the harvest.

At Ornellaia and Masseto, Heinz says that the timing of the harvest was critical, given that more and more, temperatures are remaining warm throughout harvesttime. "All in all, it was a cooler year, and we started late but finished earlier than normal," Heinz explains, referring to the vegetative cycle. "We realized everything was ripening quickly, so we had to harvest."

Overall, thanks to the trio of 2018, 2019 and 2020, Tuscany delivers again, with this mix of outstanding vintages fielding primarily terrific reds, along with some excellent white and dessert wines. Whether you're looking for an everyday bottle for tonight's dinner, a few cases to restock the cellar, or that special-occasion showstopper, Italy's premier region has plenty to offer.

Senior editor Bruce Sanderson is Wine Spectator's lead taster on the wines of Tuscany.

Bruce Sanderson's Recommended Wines From Tuscany

More than 525 wines were reviewed for this report. A free alphabetical list is available at [WineSpectator.com/TuscanyAlpha103121](https://www.winespectator.com/TuscanyAlpha103121).
WineSpectator.com members can access complete reviews for all wines tasted using the online Wine Ratings search.

TOP WINES

WINE	SCORE	PRICE
MASSETO Toscana 2019 This is tightly wound now, yet features plenty of fruit, with blackberry, black currant, iron, rosemary, cedar and toasty oak spice flavors.	98	\$860
TENUTA SAN GUIDO Bolgheri-Sassicaia Sassicaia 2019 Supple and beautifully defined, with black cherry, currant and blackberry fruit backed by tobacco, iron and thyme. Powerful yet elegant.	98	\$270
AVIGNONESI Vin Santo di Montepulciano Occhio di Pernice 2005 Thickly textured and concentrated, this intense Vin Santo exudes dried fig, date, molasses and caramel flavors, backed by excellent acidity.	97	\$280
BARONE RICASOLI Chianti Classico Colledilà Gran Selezione 2019 Distinctly savory, this red delivers grassy, thyme and menthol flavors allied to cherry, strawberry and loam. Deftly balanced and complex.	97	\$85
CAPEZZANA Vin Santo di Carmignano Riserva 2013 A mouthful of caramel, almond, chocolate, molasses and orange peel marks this dessert white, with bracing acidity offsetting the sweetness.	97	\$80 375ml
GRATTAMACCO Bolgheri Superiore 2019 Dense and smooth, this fresh red features black cherry, blackberry, plum, iron, licorice and menthol flavors, with a spine of tannins.	97	\$100
LE MACCHIOLE Toscana Messorio 2018 The main themes are plum, blackberry and black cherry, with earth, iron, tobacco and dried herb accents, underlined by a beam of acidity.	97	\$350
ROCCA DI MONTEGROSSI Vin Santo del Chianti Classico 2010 Reminiscent of Eszencia from Tokaj, with its thick texture, fruitiness and barely fermented character, showing apricot, caramel and honey.	97	\$95 375ml
ANTINORI Toscana Tignanello 2018 A dark, brooding style, yet focused on the black cherry, blackberry, spice, tobacco and iron aromas and flavors. Rich, dense and vibrant.	96	\$130
ARGENTIERA Toscana Ventaglio 2015 There's a purity to the black cherry, blackberry and plum fruit flavors in this superb red, with notes of sweet spices and woody underbrush.	96	\$400
BARONE RICASOLI Chianti Classico CeniPrimo Gran Selezione 2019 This spicy red is sleek and taut, with strawberry, currant, cherry and earth flavors. Delicate, yet there's no lack of intensity.	96	\$85
MAZZEI Toscana Siepi 2019 Perfumed and elegant, with vibrant cherry, black currant and blackberry flavors allied to a supple texture, with lively acidity. Harmonious.	96	\$130
ORNELLAIA Bolgheri Superiore 2019 Blackberry, plum, earth and spice flavors gain lift from the vibrant structure in this red, while tannins envelop the lively fruit components.	96	\$270
PETROLO Val d'Arno di Sopra Galatrona 2019 A concentrated version, with an earthy, savory side contrasting the plum and blackberry fruit. A beam of acidity keeps this focused.	96	\$130
FATTORIA LE PUPILLE Toscana Saffredi 2019 A deep, polished red, whose black currant, blackberry, plum, violet and oak spice flavors mesh well with the dense structure.	96	\$100
CASTELLO DI VOLPAIA Chianti Classico Coltassala Gran Selezione 2019 Lovely cherry, raspberry and floral flavors are at the heart of this graceful red, which is vibrant and elegant, with a supple finish.	96	\$96

TOP VALUES

WINE	SCORE	PRICE
CASTELLO DI MONSANTO Chianti Classico 2019 Beautifully defined, with black cherry, currant, iron and rosemary.	93	\$20
CASTELLO LA LECCIA Chianti Classico 2019 A vibrant red, with ripe black cherry, blackberry, violet and tobacco.	92	\$21
SAN FELICE Chianti Classico 2020 This supple red has a core of cherry and plum fruit, lingering nicely.	92	\$20
BASILICA CAFAGGIO Chianti Classico Single Estate 2020 Elegant and enticing, showing cherry, strawberry and floral notes.	91	\$19
CAPRAIA Chianti Classico 2020 Dark and a bit brawny, with concentrated flavors and a dense structure.	91	\$20
CASTELLO DI RADDA Chianti Classico 2018 Bright and fruity, with black cherry, blackberry, violet and mineral.	91	\$20
ANTINORI Toscana Villa Antinori 2019 Offers intense cherry and blackberry flavors, with a solid structure.	90	\$20
BADIA A COLTIBUONO Chianti Classico RS Cultusboni 2020 Rich and vibrant, this evokes black cherry, plum, earth, iron and spice.	90	\$16
FATTORIA DI BASCIANO Chianti Rufina 2019 Pure and focused, with black cherry, blackberry, violet and wild herbs.	90	\$16
CARPINETO Chianti Classico 2020 A delicate red, stitched with cherry, strawberry and floral flavors.	90	\$21
IL MOLINO DI GRACE Chianti Classico 2019 This starts out rich, offering cherry, plum, earth and leather notes.	90	\$21
POLIZIANO Rosso di Montepulciano 2020 A rich, smooth style, delivering cherry, plum, iron and tobacco flavors.	90	\$17
TERENZUOLA Vermentino Colli di Luni-Tuscanly Vigne Basse 2020 Precise and savory, with flowers, peach, gooseberry, grass and sage.	90	\$20
TENUTA DI TRECCIANO Chianti Colli Senesi 2020 Bright cherry and black currant fruit marks this juicy red.	90	\$15
CAPEZZANA Barco Reale di Carmignano Conte Contini Bonacossi 2019 Firmly structured, with mint, cherry, eucalyptus and wild herb flavors.	89	\$18
COLLEMASARI Montecucco Rigoletto 2019 This bright red offers cherry and raspberry fruit, with licorice and mint.	89	\$17
CASTELLO DI FARNETELLA Chianti Colli Senesi 2020 A broad red, revealing plum, cherry, earth, tobacco and black pepper.	89	\$16
TENUTA DI LILLIANO Chianti Classico 2019 This bright version is laced with floral, cherry, earth and tobacco notes.	89	\$19
ROCCA DELLE MACIE Chianti Classico Famiglia Zingarelli 2020 Offers plum and black cherry fruit shaded by eucalyptus and juniper.	89	\$17
SANTA CRISTINA Toscana 2020 A polished, cherry- and plum-flavored red, with earth and spice notes.	89	\$13
VILLA PILLO Toscana Cingalino 2020 Notes of ripe plum, black cherry and wild herbs mark this supple red.	89	\$11
MORMORAIA Vernaccia di San Gimignano Suavis 2020 A tangy white, with apple and almond flavors framed by wild herbs.	88	\$18