

## Bruce Sanderson's Recommended Wines From Tuscany

A total of 800 wines were reviewed for this report. A free alphabetical list is available at [www.winespectator.com/103114](http://www.winespectator.com/103114). WineSpectator.com members can access complete reviews for all wines tasted using the online Wine Ratings search.

### TOP WINES

WINE	SCORE	PRICE
<b>MASSETO Toscana 2011</b> Opulent and expressive, opening with coffee and vanilla aromas that lead to sweet plum and black cherry flavors. Merlot.	97	\$625
<b>QUERCIBELLA Toscana Palafreno 2010</b> Linear in profile, this rich red is focused on cherry, leather, menthol and mineral flavors with precision and intensity. Merlot.	97	\$189
<b>ORNELLAIA Bolgheri Superiore 2011</b> A dark and inky red, yet elegant, featuring violet, black currant, cedar, sandalwood and iron flavors. Cabernet Sauvignon blend.	96	\$240
<b>CASTELLO DI AMA Chianti Classico San Lorenzo Gran Selezione 2010</b> Combines power and elegance, with a racy feel, showing wild cherry, strawberry, rose and leafy, woody flavors. Sangiovese blend.	95	\$52
<b>BADIA A COLTIBUONO Vin Santo del Chianti Classico Occhio di Pernice 2004</b> A refined style, silky in texture and complex in flavor, with honey, caramel, fig paste, dried apricot, tobacco and clove notes.	95	\$70 375ml
<b>CA' MARCANDA Bolgheri Camarcanda 2010</b> Powerful, showing cherry, blackberry, cedar and oak spice flavors, with mouthcoating tannins and a fresh aftertaste. Merlot blend.	95	\$170
<b>FONTODI Colli della Toscana Centrale Flaccianello 2011</b> Violet, black currant, raspberry and spice flavors gain intensity as this vibrant red builds to a lengthy conclusion. Sangiovese.	95	\$120
<b>LUCE DELLA VITE Toscana Luce 2011</b> Polished and complex, with ripe black cherry, plum, mint, vanilla, chocolate, leather and tobacco flavors. Merlot and Sangiovese.	95	\$105
<b>TENUTA SAN GUIDO Bolgheri-Sassicaia Sassicaia 2011</b> Concentrated and intense, yet fresh and focused, with ripe black cherry and blackberry flavors. Cabernet Sauvignon blend.	95	\$235
<b>VITANZA Brunello di Montalcino Riserva 2007</b> This shows lovely purity to its cherry and strawberry flavors, with floral, tobacco and spice notes. A delicate style.	95	\$90

### TOP VALUES

WINE	SCORE	PRICE
<b>CASTELLO DI VOLPAIA Chianti Classico Riserva 2010</b> This enticing red offers floral, strawberry, raspberry and mineral flavors. Elegant and harmonious, with no shortage of structure.	93	\$29
<b>TOMMASI Sangiovese-Cabernet Sauvignon Toscana Poggio al Tufo Rompicollo 2011</b> Rich and supple, with a whiff of blackberry, bacon and ink followed by dark berry, black pepper and spice notes.	92	\$18
<b>AVIGNONESI Vino Nobile di Montepulciano 2011</b> An opulent style, this features black cherry, plum, earth and spice flavors. Full and complex, with fine balance.	91	\$29
<b>CASANOVA DELLA SPINETTA Toscana Il Nero di Casanova 2009</b> Muscular without being dense, this offers beefy tannins that shore up the cherry, licorice and tobacco flavors. Sangiovese.	91	\$25
<b>NOZZOLE Chianti Classico Riserva 2011</b> Round and supple, with cherry and strawberry flavors accented by licorice, tar and spice notes. Harmonious and fresh.	91	\$25

### TOP VALUES (continued)

WINE	SCORE	PRICE
<b>ANTINORI Toscana Villa Antinori Red 2011</b> Fleshy and balanced, with black currant and blackberry notes accented by cedar, tobacco and spice. Offers intensity and length.	90	\$20
<b>BADIA A COLTIBUONO Chianti Classico 2011</b> A pretty red, boasting flavors of flowers, strawberry, raspberry and rhubarb. Accents of tobacco and mineral add depth.	90	\$20
<b>BOCELLI Sangiovese Toscana 2012</b> Eucalyptus, sage, tar, cherry and leather flavors are saturated, put in relief by the vibrant structure. Balanced and long.	90	\$19
<b>DEI Rosso di Montepulciano 2012</b> Full of cherry, raspberry and earth flavors, this round red borders on peppery, with a firm structure and a lingering finish.	90	\$20
<b>IL MOLINO DI GRACE Chianti Classico 2011</b> Offers black cherry and plum flavors, with a layer of tannins that leaves a firm impression. Fruity and balanced overall.	90	\$25
<b>IL POGGIONE Rosso di Montalcino 2012</b> Cherry, floral, tobacco and spice flavors impart harmony and grace, with lively acidity and refined tannins framing the flavors.	90	\$25
<b>VECCHIA CANTINA DI MONTEPULCIANO Vino Nobile di Montepulciano Incanto 2010</b> Rich and rangy, this black cherry-, plum-, tar- and spice-infused red is backed by a base of beefy tannins. Balanced overall.	90	\$15
<b>CASTELLO DI GABBIANO Toscana Solatio 2012</b> Meaty, offering plum, black cherry and spice flavors, with a hint of black pepper. Balanced, with a tangy finish. Syrah blend.	89	\$12
<b>ROCCA DELLE MACIÈ Sangiovese-Syrah Toscana Sasyr 2012</b> Candied cherry, boysenberry and violet flavors vie for attention, offset by stiff tannins. Comes together with some air.	89	\$17
<b>CASTELLO BANFI Chianti Classico 2011</b> Aeration reveals cherry, plum, tea and tobacco flavors. Starts out rich, turning leaner and tighter on the finish.	88	\$13
<b>CAPEZZANA Barco Reale di Carmignano Conte Contini Bonacossi 2012</b> A solid graphite aroma gives way to cherry, tobacco and spice flavors in this elegant red. Sangiovese and Cabernet Sauvignon.	88	\$15
<b>MARCHESI DE' FRESCOBALDI Toscana Rèmole 2011</b> Cherry character is married to moderately firm tannins in this elegant red, which is fresh. Sangiovese and Cabernet Sauvignon.	88	\$10
<b>BIBI GRAETZ Toscana Casamatta Red NV</b> A fruity style, offering bright cherry, tobacco and black pepper flavors, backed by moderate grip. Sangiovese.	88	\$13
<b>RENZO MASI Chianti Riserva 2010</b> Rich and dense, showing black cherry, plum, tar and tobacco flavors. The tannins are stiff, with a firm grip on the finish.	88	\$15
<b>CASTELLO DI MONSANTO Chianti Monrosso 2012</b> Round, offering cherry, strawberry and earth flavors, backed by moderate tannins. Fresh and easygoing.	88	\$14
<b>MORMORAIA Vernaccia di San Gimignano 2013</b> A rich, almost viscous style, offering peach, grapefruit and almond flavors. Persistent and lively.	88	\$15