

# THE WORLD'S BEST WINE MAGAZINE Decanter

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## INSTANT WINE KNOW-HOW

highly concentrated wines – excellent where phenolic ripeness matched the sugar/acid levels, but unbalanced in too many cases. 2001 was a classic: most of the wines, regular bottlings and riservas alike, have been in the market for some time now: they are good drinking already, and should persist for another decade.

One caveat: as I tasted back in time through these vintages, oak became more and more apparent in the wines. The good news, I guess, is that this indicates there has been a real learning curve in the zone about the use of oak, and that augurs well for future vintages.

### Maresca's top Chianti Classicos

**Badia a Coltibuono RS 2005 ★★★★★**

Elegant and poised and at the same time vigorous and lively. **£9; VnI**

**Barone Ricasoli, Brolio 2005 ★★★★★**

Big and composed, with veiled power; intense fruit under a serene surface.

**£12.95; 5wg**

**Castello di Monsanto, Riserva 2004**

★★★★★

A very fine wine, with real Chianti character and elegance.

**N/A UK; +39 055 805 9000**

**Castello di Querceto 2005 ★★★★★**

Very funky, earthy nose; big, round and smooth on the palate. A very fine wine, elegant and balanced. **£5.41; Coe**

**Castello di Querceto, Riserva 2003**

★★★★★

Quite classic style, a real accomplishment for the vintage. **£11.60; Coe**

**Castello di Querceto,**

**Riserva Il Picchio 2003 ★★★★★**

A touch more sleek than the other riserva, but otherwise quite similar. **£16.45; Coe**

**Castello di Verrazzano 2005 ★★★★★**

Intense Sangiovese fruit held in a perfect balance – a delightful wine.

**N/A UK; +39 055 854 243**

**Felsina 2005 ★★★★★**

Suave and authoritative, with a long, fruit-sweet finish. **£15.95; Lib, Pip, WFM, You**

**Il Molino di Grace 2004 ★★★★★**

Slightly woody, but very elegant, with delicious fruit. **£8.25–10.50; Gdh, Pas**

**Il Molino di Grace, Riserva Il Margone 2003**

★★★★★

Lean, elegant, beautifully structured. **£19.990; Pas**

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CAN ROSÉ  
EVER BE  
A SERIOUS  
WINE? p66



**Le Corti Corsini, Don Tommaso 2004**

★★★★★

Sangiovese and new wood aromas over a sleek, pleasing palate. **£21; Ast**

**Tenuta di Lilliano, Riserva 2004 ★★★★★**

Slightly peppery fruit; poised and stylish. **£16.44–20.48; Evy, HBI**

**Antico Borgo di Sugame 2005 ★★★★★**

Lovely cherry and tar nose; savoury finish. Excellent acid and fruit. **£7.99; WDS**

**Badia a Coltibuono 2005 ★★★★★**

Lovely nose; great, sweet, dark-toned fruit, excellent balance. **£11; VnI**

**Bibbiano 2005 ★★★★★**

A little tobacco on the nose; lean and elegant. **£8.49; InV**

**Bibbiano, Montornello 2005 ★★★★★**

Round, soft, dark-toned; a very

enjoyable wine. **N/A UK; +39 0577 743 065**

**Bindi Sergardi 2005 ★★★★★**

A name new to me – an intense, elegant wine, marked by dark cherry and tobacco flavours. **£8.33 (2004); Dec**

**Castello d'Albola 2004 ★★★★★**

Warm, soft, and balanced, with fine Sangiovese flavours. **£9.50; Zon**

**Castello di Ama 2004 ★★★★★**

Wonderful underbrush aroma; forceful and poised. **£19.95; Arm**

**Castello di Bossi, Riserva Berardo 2003**

★★★★★

Great fruity nose and a big, soft Sangiovese-laden palate – a very enjoyable wine. **£21; Wtd**

**Castello di Monsanto 2005 ★★★★★**

Charry, cherry aroma; balanced and fruit