

Solations

Ian D'Agata

2009 Chianti Classico (95% sangiovese with 5% merlot): Deep ruby-red. Explosively fruity aromas of red cherry and raspberry are accented by flint and violet. Very juicy and lively in the mouth, with strong acidity framing and extending the bright red fruit flavors. This delightful Chianti Classico really speaks of sangiovese. Its high-acid profile may not be for everyone, but it should prove to be a great food wine and should age splendidly. "Getting the malolactic done here is a nightmare because of the low pH," winemaker told me. "The bacteria just can't manage and we've spent a gazillion dollars over the years trying to warm the cellar up, to no avail. So we just have to be patient." The wine is aged in large oak barrels for 18 months. **90**

2001 Vin Santo Del Chianti Classico (a blend of trebbiano toscano and malvasia del Chianti, with a little San Colombano): Amber-gold. A whiff of volatile acidity adds pungency and lift to the orange jam, caramel and almond aromas. Very sweet, round and smooth, with lively flavors of spicy baked apple and apricot complicated by notes of marzipan and white chocolate. Finishes bright and juicy, with a lingering note of hazelnut. Get a load of these numbers: 230 g/l residual sugar and 6.5 g/l total acidity. From fruit that was air-dried for four months; aged in *caratelli* for seven years. **91**