

# Wine & Spirits

April 2010



## CASTELLO DI VOLPAIA



### 2006 Coltassala Chianti Classico Riserva

92 points

“A blend of Sangiovese and Mammolo selected from an estate vineyard at 1,450 feet, Coltassala is an aristocratic Chianti Classico with a little modern flash from aging in French barriques. The first impressions are tied to the tannins, tight, austere and rooty, with an earthy, foresty coolness. As the fruit evolves, that foresty note turns toward blackberries and wild cherries, the prettiness of the fruit making a lasting impression. This will benefit from cellar time or decanting for roast duck.”

## PRELIUS

MAREMMA  TOSCANA



### 2008 Vermentino Maremma Toscana

90 points

“Cool in tone, with a wave of litchi and quince flavor, this is a rich, spicy vermentino for grilled game fish. The finish melds the floral scent of chamomile with mineral notes, complex and long.”



### 2003 Vin Santo del Chianti Classico

92 points

“Golden in color, in its roasted nut, rich maple sap aromas, this wine has tremendous depth and dimension to its flavors. It bristles with spice, contrasting sweetness with drier notes of wood tannin. The flavors grow more expansive with air, making this a wine of meditation and a delicious accompaniment to maple walnut gelato with walnut cake or chocolate desserts.”