

# IWFS OAKVILLE

January 29th, 2013

Julia's



## Tonight's Wines reviews and information

### VILLA SANDI PROSSECO

LCBO 249722 - \$14.95



Made in: Region Not Specified, Italy  
By: La Gioiosa S.P.A.

Style: Light & Fruity  
Wine, Sparkling Wine, White  
11.0% Alcohol/Vol.

Varietal: Prosecco  
All other wines that match this varietal »

Sugar Content: 14 g/L

#### Tasting Note

Clear, pale lemon yellow colour; clean aromas with intense mineral mineral and citrus notes; off-dry, light bodied, with citrus and herbs, with a vigorous mousse.

[Steve Thurlow](#)

An excellent prosecco for a great price. The nose shows delicate fresh lemon mineral apple pear fruit and entices you to consume. The palate is initially dry melon fruit and then it explodes into a fine mousse that caresses the mouth and liberates lemon mineral and white peach flavours. Serve as an appetitif or with delicately flavoured appetizers. Very good length and finely balanced. Tasted June 2011.

[John Szabo, MS](#)

This is a clean, fragrant, highly pleasant example of prosecco by Villa Sandi from the appellation around Treviso. It delivers typical lemon-lime blossom, pear, green apple and orange peel aromas and flavours, while the palate offers a barely off-dry impression (brut category), lively mousse, and crisp-balancing acids. Decent to good length. An attractive value all around; tasted from half bottle in January 2013.

**FATTORIA IL PALAGIO VERNACCIA DI SAN GIMIGNANO 2011**

VINTAGES 214544 - \$13.95

Made in: Tuscany, Italy  
By: Fattoria Il Palagio



Release Date: Jan 19, 2013

Wine, White Wine  
12.5% Alcohol/Vol.

Varietal: Varietal - Other  
All other wines that match this varietal »

Sugar Content: 2 g/L  
Sweetness Descriptor: D - Dry

Description

The historic white wine, Vernaccia di San Gimignano, rose to prominence during the Renaissance and remains one of Italy's most renown white wines. Given the first-ever DOC designation in 1966 and upgraded to DOCG in 1993, Vernaccia di San Gimignano is well-respected for creating fruity yet zippy white wines with a long, crisp finish. This one's a great palate-refresher and partner for grilled white fish.

[John Szabo, MS](#)

A typically nutty, leesy, lemon oil and resinous herb scented vernaccia here. The palate is light, modestly flavoured with balanced acidity and alcohol on a slim frame. Average length on lightly bitter notes. Tasted December 2012. Value Rating: \*\*

[Sara d'Amato](#)

A floral, subtly grassy nose on this elegant vernaccia. The palate is unfortunately a touch oxidative and exhibits floral/geranium notes that are quite pungent. Finish is short. Tasted December 2012.

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**RIOLITE CHIANTI RISERVA 2009**

VINTAGES 305482 - \$16.95



Made in: Tuscany, Italy  
By: Riolite Vin S.R.L.

Release Date: Jan 5, 2013

Wine, Red Wine  
14.0% Alcohol/Vol.

Varietal: Sangiovese (Chianti)  
All other wines that match this varietal »

Sugar Content: 5 g/L  
Sweetness Descriptor: XD - Extra Dry

#### Tasting Note

A stylish, sunny and food-friendly Chianti Riserva with some extra depth of colour and flavours courtesy of a dab of Cabernet Sauvignon. Pretty plum, black cherry, cedar, toast, vanilla and mocha notes are echoed splendidly on the palate, which is mouthfilling yet elegant. Enjoy it tonight with meaty pasta dishes, or a sizzling steak brushed with olive oil, salt and pepper. (VINTAGES panel, May 2012)

[Gabriel Israel](#) rated this wine as **88/100** with the following review:

Everything you would expect from a solid-good-day-to-day \$17 Chianti Classico Riserva. Enjoy with cold cuts or with a hefty spaghetti dish.

#### John Szabo, MS

Simple, plummy-fruity, with candied fruit and very short, firm finish. Basic. Tasted December 2012. Value Rating: \*1/2

#### David Lawrason

This has some appeal in its relatively soft almost lazy nature, but the fruit is also muffled by the chocolate truffle, marzipan and earthy notes. It's medium weight, fleshy and dry with not much fruit on the finish. Good length. Tasted January 2013

### CANONICA A CERRETO CHIANTI CLASSICO 2008

LCBO 283697 - \$16.95



Made in: Tuscany, Italy  
By: Soc. Agr. Canonica A Cerreto

Release Date: Sep 1, 2012

Wine, Red Wine  
13.5% Alcohol/Vol.

Varietal: Sangiovese (Chianti)  
All other wines that match this varietal »

Sugar Content: 4 g/L  
Sweetness Descriptor: XD - Extra Dry

#### Tasting Note

The 2008 Chianti Classico shows lovely focus in an understated style that is typical of the year. Sweet red cherries, flowers, mint and licorice come together beautifully in this soft, accessible Chianti. I very much like the juiciness here. This is an excellent choice for drinking over the next few years. The 2008 includes 10% Merlot, an approach that worked quite well in 2008. Anticipated maturity: 2012-2016. Score - 88. (Antonio Galloni, erobertparker.com, June 2012)

Natalie McLean: Full-bodied and dry with dark red fruit and a short finish. Great food wine. Score: 87/100.

#### John Szabo, MS

Lovely, fresh, easy drinking Chianti, firm and dusty, fruity and savoury, well measured and balanced. A highly drinkable style at a fair price. Tasted July 2012 Value Rating: \*\*1/2

### PIETRANERA BRUNELLO DI MONTALCINO 2006

LCBO 189761- \$35.95



Made in: Tuscany, Italy  
By: Centolani

Release Date: Dec 8, 2012

Wine, Red Wine  
14.0% Alcohol/Vol.

Varietal: Sangiovese (Chianti)  
All other wines that match this varietal »

Sugar Content: 6 g/L  
Sweetness Descriptor: XD - Extra

Dry

#### Tasting Note

The 2006 Brunello di Montalcino is by far the best wine I have tasted from Friggiali. There is a vibrancy to the fruit and finesse to the tannins that elevate this Brunello well above the customary level at this address. This translucent, medium-bodied Brunello impresses for its articulated bouquet, well-delineated fruit and overall sense of harmony. I loved it. Subtle hints of licorice, menthol, earthiness and French oak linger on the round, impeccable finish. Anticipated maturity: 2014-2026. Score - 93. (Antonio Galloni, erobertparker.com, May 2011)

#### [John Szabo, MS](#)

Clean, evolved, intriguingly savoury and mature, with distinctive old world styling and earthy-leathery notes. The palate is balanced and resolved, with juicy acid, integrated tannins and moderate intensity/length. Lovely, food friendly sangiovese, ready to drink, but not good value. Tasted November 2010. Value Rating: \*1/2

#### [Sara d'Amato](#)

Refined, well-balanced, showing some maturity but also restraint in its power. Meaty, earthy character, animal hide character on nose and following through on palate. Fruit is somewhat dried up, but still showing some well-structured acidity, smooth tannins.

#### [Julian Hitner](#)

Superbly elegant and traditional in style, the 2004 Pietranera ranks highly as a great Brunello. Dark ruby-red currant in colour, the wine gives off wonderful aromas of 'rugged' cherries, undergrowth, leather, cedarwood, chestnuts, savoury game, herbs, tar, and spice. Complex, delivering rounder, very finely integrated fruit, firm tannins, balanced acidity, and a refined, marvellously postured hint of cedary wild cherries on the finish. Coming along excellently, though some may prefer a wine of this type in a more powerful format—personally, I hardly think it matters. Now-2018+. (Julian Hitner, The Successful Collector, November 2010)

### FASSATI PASITEO VINO NOBILE DI MONTEPULCIANO 2009

LCBO 642009- \$22.95



Made in: Tuscany, Italy  
By: Casa Vinicola Fazi-Battaglia Titulo

Release Date: Dec 8, 2012

Wine, Red Wine  
13.5% Alcohol/Vol.

Varietal: Sangiovese (Chianti)  
All other wines that match this varietal »

Sugar Content: 5 g/L  
Sweetness Descriptor: XD - Extra Dry

#### Tasting Note

Medium garnet colour with a ruby tinge (very Sangiovese-styled colouring, even for a young wine like this). Aromas suggest plum, cherry, strawberry preserves, pine boughs, wet earth and red licorice. Fine and elegant wine with firm tannin structure surrounding the fruit. There's lots of life yet in this wine, and it will reward 4-6 years in a cellar. It can be enjoyed tonight, decanted, with grilled game meats or winter stews. (VINTAGES panel, Oct. 2012)

#### [John Szabo, MS](#)

An open, savoury, dusty, traditional-leaning Vino Nobile produced by Fazi-Battaglia (of Verdicchio renown in Le Marche). Dried flowers/pot pourri, dusty red berry fruit and

inviting fresh leather dominate the nose and palate, while tannins are ripe and acid/ alcohol very nicely balanced. A classically proportioned, food-friendly example all in all, nicely priced. Tasted November 2012. Value Rating: \*\*

David Lawrason

This is a fairly light bodied, maturing sangiovese with some meaty, leathery character, rosemary and a kind of currant/fresh fig compote . It's quite light, smooth and a bit meaty on the palate. Lacks structure but it is flavourful. Very good length. Tasted December 2012

**BRANCAIA IL BLU 2008**

LCBO 303107- \$82.00



Made in: Tuscany, Italy  
By: La Brancaia

Release Date: Oct 15, 2012

Wine, Red Wine  
14.0% Alcohol/Vol.

Varietal: Blend - Other  
All other wines that match this varietal »

Sweetness Descriptor: XD - Extra Dry

Tasting Note

Aromas of black cherry, black currant and herbs carry through to the palate, along with cherry and raspberry flavors. Balanced and firm, with a touch of oak and a long finish. Sangiovese, Merlot and Cabernet Sauvignon. Best from 2013 through 2024. Tasted twice, with consistent notes. Score - 92. (Bruce Sanderson, winespectator.com, Oct. 15, 2011)

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**CASTELLANI SOMMAVITE SANTOVINO**

LCBO 927- \$10.95



Made in: Italy  
By: Cevin Castellani S.P.A.

Release Date: Sep 29, 2012

Wine, Dessert Wine  
16.0% Alcohol/Vol.

Varietal: Blend - Other  
All other wines that match this varietal »

Sweetness Descriptor: S - Sweet

Tasting Note

Apricot and spice aromas waft from the glass of this racy Vin Santo aka Holy wine. Traditionally left to ferment until around Easter it was then served at Mass. Lucky Italians! It now is aged at least 3 years in barrel after the semi-dried grapes are crushed and fermented. The involved and interesting flavours include strong tea, almond and dried black currant. This medium-bodied gem ends on a sweet and nutty note. Serve well chilled. Score - 3 1/2 Stars (out of 5). (Vic Harradine, winecurrent.com, May 2, 2009)

Santovino is a clever nod to the Vin Santo style which this wine emulates. It's an amazing value! Apricot and spice aromas waft from the glass of this racy Vin Santo aka Holy wine. Traditionally left to ferment until around Easter it was then served at Mass. Lucky Italians! It now is aged at least 3 years in barrel after the semi-dried grapes are crushed and fermented. The involved and interesting flavours include strong tea, almond and dried black currant. This medium-bodied gem ends on a sweet and nutty note. Serve well chilled. Score: 3½ (out of 5) Source: Vic Harradine, winecurrent.com

David Lawrason

This is a very delicate, pleasant vin santo without much aged character or depth. Expect ripe vague honey, fig, raisin character on the nose. There is some elderflower as well. It's full bodied, fairly soft, sweet and engaging. Just wanted more definition and length for a higher rating. Tasted September 2012