

Italy (continued)

# CHARM OFFENSIVE

## Calcinai's Cab Sauv

Well known in Quebec for its Chiantis, San Fabiano Calcinai is owned by Guido Serio, who since buying the property in 1983 has invested a considerable amount in it and built up an excellent team that includes celebrity consulting winemaker Carlo Ferrini. A deft blend of Cabernet Sauvignon (90%) and Petit Verdot (10%), this accomplished wine was matured for 16 months in one- and two-year-old French oak barrels.

GR WS 90



ITALY 2015  
Cabernet Sauvignon 2008,  
Toscana IGT, San Fabiano Calcinai  
\$28.95, 11546914, 750 mL, 14% ABV  
NUMBER OF BOTTLES: 900

## Modern and Distinguished

Del Maso is a 200-year-old family-run estate that modernized more than 40 years ago. This blend of equal parts Cabernet Sauvignon and Cabernet Franc is aged in twice-used barrels for 12 months. Its aromas of cocoa and dried dark fruit (prunes and dates) make it just right with Mexican fare such as mole-sauce dishes with their chocolatey accents.

GR



ITALY 2014  
Montebelvedere 2008,  
Colli Berici DOC, Del Maso  
\$19.95, 11581007, 750 mL, 13.5% ABV  
NUMBER OF BOTTLES: 2400

## New Antinori Project

In 2004, Lodovico and Piero Antinori purchased Tenuta dei Pianali, a property established four years earlier. Like the Bordeaux-style wines the Antinoris are admired for in Bolgheri, Coronato is made from Cabernet Sauvignon, Cabernet Franc, Merlot and Petit Verdot. It has tight tannins and very good length, and will delight fans of fruity wines that are brawny without being heavy.

WA 89 | WS 90



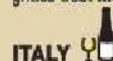
ITALY  
Coronato 2007, Bolgheri DOC,  
Tenuta dei Pianali

\$44.00, 11580276, 750 mL, 14.5% ABV  
NUMBER OF BOTTLES: 1200



## Fruit-Forward Sicilian

Sicilian winery Donnafugata is always open to working with international grape varieties and to using modern vinification methods. This fruit-forward Chardonnay is matured entirely in stainless steel. The aromatic nose has fruit-salad-like scents of clementine, apple and pear, while the slightly honeyed mouth makes La Fruga a good match for grilled trout with tropical-fruit chutney.



ITALY  
La Fuga 2010, Contessa Entellina DOC,  
Donnafugata

\$20.15, 11580151, 750 mL, 13% ABV  
NUMBER OF BOTTLES: 1200

