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96 pts

**San Giusto a Rentennano 2009 Vin San Giusto****Gaiole in Chianti (Chianti Classico, Siena),****Tuscany**

Sweet White wine from Italy

**Drinking window: 2017 - 2027**

San Giusto's 2009 Vin San Giusto is all class. Rich and luscious on the palate, it exudes class. As always, San Giusto's sweet wine is done in a flamboyant, exotic style that is at the very limit of what is possible. The 2009 carries its 460 grams of residual sugar quite well for such a big wine. This fruit spent 3.5-4 months drying and was only pressed in January 2010. What a pleasure it is to taste the 2009. The Vin San Giusto is without question one of the most compelling sweet wines being made in Italy today.

Antonio Galloni. Tasting date: July 2017  
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94 pts

**San Giusto a Rentennano 2014 Chianti****Classico Riserva Le Baroncole****Gaiole in Chianti (Chianti Classico, Siena),****Tuscany**

Red wine from Italy

**Drinking window: 2020 - 2034**

The 2014 Chianti Classico Riserva Le Baroncole is fabulous. Savory aromatics make a strong opening statement, but it is the depth and textural resonance that stand out most. Plum, black cherry, smoke, licorice and underbrush give the wine its dark, brooding personality. In 2014, the Baroncole possesses exceptional aromatic presence as well as persistence, though it is a bit compact on the palate. Its potential, though, is ample.

Antonio Galloni. Tasting date: July 2017  
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**San Giusto a Rentennano 2014 La Ricolma****Gaiole in Chianti (Chianti Classico, Siena),****Tuscany**

Red wine from Italy

**Drinking window: 2022 - 2034**

A model of grace and understatement, the 2014 La Ricolma offers striking textural depth and resonance. Black cherry, plum, smoke, mocha, licorice and wild herbs infuse this super-refined, striking Ricolma. One of the more recent developments at San Giusto with La Ricolma has been a move toward pruning as late as possible, with the goal of encouraging late harvests. In 2014, that was a winning strategy. This fruit was brought in on October 2 and 3, long after the worst of the weather was over and with more than enough time on the vine to get the most of the Indian summer. Dense, powerful and creamy, with tons of presence, the 2014 Ricolma is a winner. Don't miss it.

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**San Giusto a Rentennano 2015 Chianti Classico****Gaiole in Chianti (Chianti Classico, Siena),****Tuscany**

Red wine from Italy

**Drinking window: 2020 - 2035**

The 2015 Chianti Classico is one of the very best wines in its class. Rich, ample and creamy, it is endowed with serious volume to match its racy personality. Even so, there is more than enough Sangiovese freshness to ensure many years of fine drinking. Expressive floral notes give the wine just the right amount of aromatic lift to balance some of the natural richness of the year. What a gorgeous wine this is!

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**San Giusto a Rentennano 2014 Percarlo****Gaiole in Chianti (Chianti Classico, Siena),****Tuscany**

Red wine from Italy

**Drinking window: 2022 - 2039**

The 2014 Percarlo is one of the most refined young Percarlos I can remember tasting at San Giusto. A silky, polished wine, it makes its case with persistence and length more than power alone. Dark cherry, sage, tobacco and underbrush develop in the glass, but it is the wine's persistence that is most impressive. The 2014 was aged 70% in French oak *barrique* and 30% in cask. Over the last few years, the introduction of larger-format oak has added a level of finesse to Percarlo that is palpable. The 2014 is one of the stars of the vintage. Don't miss it.

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90 pts

**San Giusto a Rentennano 2016 Rosato****Gaiole in Chianti (Chianti Classico, Siena),****Tuscany**

Rosé wine from Italy

**Drinking window: 2017 - 2024**

San Giusto a Rentennano's 2016 Rosato is one of the richest - maybe the single richest - Rosato being made in Tuscany, to the point where it is best described as a light red wine rather than a true Rosato. Silky, pliant and generous, it possesses superb balance and a long, striking finish.

Antonio Galloni. Tasting date: July 2017

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