



2016 San Giusto a Rentennano Chianti Classico

Rating	Release Price	Drink Date	Producer: San Giusto a Rentennano
92	\$36	2018 - 2028	From: Italy , Tuscany , Chianti Classico , Gaiole in Chianti
Reviewed by	Issue Date	Source	Color: Red
Monica Lerner	31st Oct 2018	239, The Wine Advocate	Type: Table

This benchmark Chianti Classico estate guarantees impressive quality on its most basic and carefree wines. The 2016 Chianti Classico is elegantly streamlined and tight with wild berry and cherry aromas that maintain their brilliant sparkle and freshness, especially in this classic vintage. You get that characteristic crunchiness or spiciness that Sangiovese awards in cooler years such as this. This wine is made with 95% Sangiovese and 5% Canaiolo, and aging is straightforward with just ten months in botte, barrique and tonneaux. Some 47,600 were produced.

Sweetness: Dry
Type: Table
Variety: Sangiovese

2015 San Giusto a Rentennano La Ricolma

Rating	Release Price	Drink Date	Producer: San Giusto a Rentennano
98	\$139	2020 - 2045	From: Italy , Tuscany , Toscana
Reviewed by	Issue Date	Source	Color: Red
Monica Lerner	31st Oct 2018	239, The Wine Advocate	Type: Table

Wow, the 2015 La Ricolma is wine that leaves you speechless—quite literally—because you'll want to focus all your attention on drinking it. This pure expression of Merlot from one of Italy's most blessed growing sites is an outstanding wine. There's so much beauty and intensity here, it's hard to know where to begin. The bouquet bursts open with black fruit, spice and leather. The combined effect of the wine's extreme integration is so smooth and silky to the palate. That Merlot softness wraps over and caresses the senses with care and grace. This is a medium to full-weight wine, but ultimately, its texture is lighter and more streamlined than you might expect. This is a crucial key to what makes this wine so profoundly attractive. Only 5,780 bottles were made.

Sweetness: Dry
Type: Table
Variety: Merlot

2015 San Giusto a Rentennano Chianti Classico Riserva Le Baròncole

Rating	Release Price	Drink Date	Producer: San Giusto a Rentennano
94	\$75	2019 - 2033	From: Italy , Tuscany , Chianti Classico , Gaiole in Chianti
Reviewed by	Issue Date	Source	Color: Red
Monica Lerner	31st Oct 2018	239, The Wine Advocate	Type: Table

The 2015 Chianti Classico Riserva Le Baròncole shows the detailed precision and sharpness that identifies the gorgeous wines from San Giusto a Rentennano in high altitude Gaiole in Chianti. The wine presents authentic Sangiovese (the blend is 97% Sangiovese with 3% Canaiolo) tones of forest berry, blue violets, white truffle and grilled herb. These aromas are delicate and neatly folded into one another with seamless transitions. The finish is dry and finely textured with the tannic tightness that needs another few years to relax. That said, I wouldn't expect this warmer vintage to have the lengthy staying power of the cooler 2013 vintage. The alcohol measures 15%. Some 14,397 bottles were made.

Type: Table

Sweetness: Dry

Type: Table

Variety: Sangiovese

2014 San Giusto a Rentennano Percarlo

Rating	Release Price	Drink Date	Producer: San Giusto a Rentennano
92	\$120	2018 - 2030	From: Italy , Tuscany , Toscana
Reviewed by	Issue Date	Source	Color: Red
Monica Lerner	31st Oct 2018	239, The Wine Advocate	Type: Table

The 2014 Percarlo is a pure expression of Sangiovese made from organically farmed grapes. This is a dark and penetrating wine that actually tastes riper, darker and thicker than you might expect of this cool and difficult vintage. The alcohol here is 15%. Black cherry and dried blackberry segue to spice, leather, tar and grilled herb. Despite those bold and opulent fruit flavors, the wine shows moderate complexity and depth. It offers a lot in terms of muscle and power, but it's ultimately more monosyllabic in this vintage. Bottle production was 13,817 units strong.

Sweetness: Dry

Type: Table

Variety: Sangiovese

2010 San Giusto a Rentennano Vin San Giusto

Rating	Release Price	Drink Date
99	\$120	2020 - 2050

Reviewed by	Issue Date	Source
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This wine is classified as an IGT Toscana because Chianti Classico appellation laws require that Vin Santo has at least 12% alcohol. The 2010 Vin San Giusto only has 9.5% alcohol instead. These means you can count on extra sweetness and sugary intensity, and that is exactly the intention here. The blend is 90% Malvasia and 10% Trebbiano, and it ages for six long years in small barrels (resting on "mother" lees leftover from indigenous yeasts that have formed in previously used barrels and carried forward over the years). The wine pours from the bottle as if it were maple syrup, not wine. It shows super rich consistency that makes for slow and lazy movements as you swirl the glass. This wine is so absolutely singular it's hard to know how to score it, because it virtually has no equivalent. The bouquet shows hard candy, butterscotch, caramelized sugar, marron glacé and cedar smoke. The wine's drinking window is basically forever. A very precious 2,282 (375-milliliter bottles) exist, and I just tasted one of those unforgettable gems.

Producer: San Giusto a

Rentennano From: Italy ,

Tuscany , Toscana Color:

White

Type: Sweet

Sweetness: Sweet

Type: Sweet

Variety: Proprietary Blend