

ITALIAN WINE AND FOOD

# Wine Spectator

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## ANGELO GAJA DRIVING ITALIAN WINE TO HIGHER GROUND



### ITALY

Tuscany / Chianti

**90 Stefano Farina Chianti La Ginestra 2009 \$17**

Blackberry, violet and mineral aromas and flavors make this delicate and harmonious wine distinctive, with refined tannins that carry the spice and mineral finish. Drink now through 2018. 10,000 cases made.—B.S.

**90 Stefano Farina Chianti Classico Le Bocce 2009 \$17**

A big, muscular style, with vibrant acidity underneath driving the black cherry, blackberry, tar and licorice flavors. There's a savory edge that plays out on the lingering aftertaste. Best from 2013 through 2020. 9,200 cases made.—B.S.

**89 Stefano Farina Chianti Classico Podere della Sala 2009 \$17** Tight and focused, with rich black cherry, spice and earth flavors wrapped in a texture of raw silk. Balanced. Needs time to unwind. Best from 2013 through 2020. 5,000 cases made.—B.S.

**88 Stefano Farina Chianti Classico Le Bocce Riserva 2008 \$23** A soft version for the vintage, with cherry, plum and spice flavors. This has richness and firms up on the finish, with moderate length. Drink now through 2020. 6,500 cases made.—B.S.

**ALL ABOUT  
TUSCAN WINES**

**VALUE WHITES  
FROM ITALY'S  
NORTHEAST**

**DELICIOUS  
ITALIAN ANTIPASTI**

**MORE THAN 1,400  
WINES RATED**

OCT. 31, 2011  
\$5.95 US

