

Wine Spectator

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SAVORING ITALY WINE, FOOD AND TRAVEL

- GREAT REDS FROM TUSCANY: WHAT TO BUY
- SICILY: RISING STARS AND BEST VALUES
- CLASSIC LAMB RAGÙ: RECIPE AND WINE MATCH

89 Fattoria Le Bocce Chianti Classico Riserva 2006 \$23 Floral, raspberry and sandalwood aromas lead to a medium-to-full body, with fine tannins and a lightly chewy finish. Hard not to drink now. Best from 2010 through 2014. 6,500 cases made.—J.S.

89 Fattoria Le Bocce Toscana Il Paladino 2007 \$20 Displays interesting aromas of citrus peel and blackberry. Full-bodied, with silky tannins and fresh acidity. Long and caressing. Needs a little time to develop in the bottle. Sangiovese. Best after 2009. 2,900 cases made.—J.S.

86 Fattoria Le Bocce Chianti Classico 2007 \$15 Tight and tasty, with berry and light oak character. Medium-bodied, with lightly firm, fruit-coated tannins and a long, fresh finish. Best after 2009. 9,200 cases made.—J.S.

85 Fattoria Le Bocce Chianti Classico Podere della Sala 2007 \$15 Easy-drinking, with dried cherry and lightly spiced mineral character. Medium-bodied, with a crisp finish. Drink now. 5,000 cases made.—J.S.

85 Stefano Farina Chianti La Ginestra 2007 \$10 Soft and fruity, with red cherry and ripe raspberry character. Medium-bodied, with a fresh, fruity finish. Drink now. 10,000 cases made.—J.S.

83 Fattoria Le Bocce Toscana Solers 2006 \$16 —J.S.

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\$5.95 US

