

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

