



WICKED Tasting Notes

Saturday, May 11th - Wines of Tuscany
with Drew Murphy of A&B
and special guest, Ignazio Crivelli Visconti

Doga delle Clavule, Caparzo and Borgo Scopeto ... these three beautiful Tuscan wine estates are all owned by Elizabetta Gnudi. She and winemaker Simone Giunti, are responsible for all aspects of the estates' wine production.

Doga delle Clavule is a small estate is in the Maremma region, due south of Montalcino and only about 10 miles from the Tyrrhenian Sea. Comprised of only about 475 acres, it is planted mainly with Sangiovese, then smaller amount of Merlot, Alicante, Syrah and Vermentino.

The Caparzo estate also covers about 475 acres; of which only about a quarter are vineyards. The vineyards and cellars were installed around 1960. Caparzo is the only estate-bottled producer of Brunello di Montalcino to have estate vineyards on all five sides of the hill of Montalcino, ensuring that no matter what climatic challenges affect one side, the other vineyards will be able to compensate.

Borgo Scopeto is right in the heart of Tuscany. They are an old and well-established Chianti Classico producer. Rows of vineyards alternate with olive orchards, and are typically the only crops that cover the dry, sandy slopes of the region.

2011 Doga delle Clavule Vermentino \$12.99

100% Vermentino

Vermentino, wine and vine type of tradition, grows in the soft hills of Maremma Toscana, benefitting from the sea breezes and from the light reflected by the Tirreno sea.

2011 Caparzo Sangiovese Toscana \$11.99

85% Sangiovese, 5% Merlot, 5% Petit Verdot, and 5% Alicante

Intense ruby red color with notes of violet. Bouquet; intense fruity and spicy with notes of mature blackberry, raspberry and vanilla. Savory, flavorful and round with a persistent aftertaste. Given its fruitiness, Sangiovese can be paired with first courses and white meats, but shows at its best with full-flavored dishes such as roasts, grilled meats, cold cuts and Tuscan regional specialties.

2009 Borgo Scopeto Chianti Classico \$14.99

100% Sangiovese

2010 Caparzo Rosso di Montalcino \$21.99

all Sangiovese Grosso (Brunello)

1 year in traditional Slovenian oak casks

90 points Wine Spectator - "Rich and full of juicy plum, cherry and sweet berry notes, this red oozes charm without sacrificing varietal character. Harmonious and long."

2010 Borgo Scopeto Borgonero \$18.50 WWW Price, Regularly \$29.99

A "Super Tuscan" of 60% Sangiovese, 20% Syrah and 20% Cabernet Sauvignon

18 months in oak

Tertiary and full, refined and delightful, with noble return sensations. Round, full-bodied and with extraordinary structure. Complex, silky tannins, very well-balanced and surprisingly velvety.

2007 Caparzo Brunello di Montalcino \$38.99

100% Sangiovese Grosso (Brunello)

2 years in traditional Slovenian oak casks

92 points Wine Spectator - "A supple, accessible red, exuding cherry, strawberry and floral flavors, with a hint of tobacco. Elegant and balanced, with depth and a lingering, subtle finish."

2005 Borgo Scopeto Vin Santo \$42.99 (.375 bottle)

60% Tuscan Trebbiano, 40% Malvasia

3 months on racks in ventilated rooms and 4 years in barrels

You just have to taste this ... exclamation point!

