

THE WORLD'S BEST WINE MAGAZINE

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The 2010 Italy issue

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regions, varieties and styles

> Italy's 10 most powerful wine figures
> The best of: Barolo • Barbera • Montalcino
Prosecco • Amarone • Sicily • Tuscan Coast

Tedeschi, Capitel Fontana, Recioto della Valpolicella Classico DOC, Veneto 2005 (17)

Plums, damsons and a pinch of spice. Rich, with huge intensity and concentration of fruit – a serious piece of work. Pure, driven and very good. (MOH) **£29.99 (500ml)**; Evy, Kev, Vyd

Cavit, Rupe Re, Vendemmia Tardiva, Trentino Superiore DOC, Trentino 2007 (16.5)
Perfumed nose, expressive, floral – Turkish Delight. High acidity, very pungent, has good richness of fruit with notes of marmalade, and a floral, honeyed finish. (CG) **£18 (500ml)**; ICS, Woi

Giovanni Allegrini, Recioto della Valpolicella Classico DOC, Veneto 2006 (16.5)
Vibrant, uplifting cherry fruit aromas. Sleek and smooth. Macerated black cherry in abundance with a subtle herbal edge. Quite luxurious. (MOH) **£34.99 (500ml)**; CkO, FLC, HvN, Mar

9 Maculan, Dindarello, IGT Bianco del Veneto, Veneto 2008 (16.5)

Aromatic, rose petal and lychee, with floral notes, and plenty of expression. Lively acidity, intense, lots of floral characters, expressive and pretty with a good freshness. Honey hints on the very long finish. (CG) **£9.49–£9.99 (375ml)**; AGW, Slp, Vir

Prunatelli, Vin Santo del Chianti Rufina DOC, Tuscany 1990 (16.5)

Crammed with nuts and dried raisins. Has a Sherry-like quality to it. Dried citrus peel, with a

slight, salty tang. Clean and vibrant. (MOH) **£22.60 (500ml)**; DBY, F&F, Hen, WBR

3 STARS ★★ ★

Batasiolo, Muscatel Tardi, Moscato Passito Piedmont DOC, Piedmont 2007 (16)

Delicate floral and grapey aromas. Light in body, this is elegant and well balanced, with good intensity of fruit and graceful floral characters on the palate. Very pleasant and not too sweet. (CG) **£35–£38 (375ml)**; Mon

10 Cantine Santadi, Latinia, Vino da Uve Stramature, Sardinia 2005 (16)

Red fruit, custard tart and dried citrus peel, with dried mango and pineapple. Flecks of coconut in there, boosted by apricot marmalade, dried fig and raisin flavours. (MOH) **£23.50 (375ml)**; Swg

Capezzana, Riserva, Vin Santo di Carmignano DOC, Tuscany 2003 (16)

Marmalade and hint of coffee with some nutty aromas. Lovely sweetness, apricot jam with sweet spice. Rich but vibrant and very long length. Lots of layers. (CG) **£31.99 (375ml)**; F&F, FLC, WBR

Castelli del Duca, Soleste, Malvasia Passito, Colli Piacentini DOC, Emilia Romagna 2007 (16)

Perfumed and floral, with a bitter edge that is attractive and adds complexity.

Citrus and bruised apple, with a shake of icing sugar on the finish. Good with *tarte tatin*. (MOH) **£18 (500ml)**; Evy, Vin

11 Cavit, Arèle, Vin Santo Trentino DOC, Trentino 1998 (16)

Honey, dried apricots, dried mango. Caramel-coated, dried tropical fruit. Power and precision. Long. (MOH) **£35 (500ml)**; ICS

12 Guerrieri Rizzardi, Recioto di Soave Classico DOCG, Veneto 2006 (16)

Fresh floral note with some honey. High acidity, lovely zestiness with lime, freshness and acacia honey. Very refreshing. Perfectly balanced. (CG) **£16.99 (375ml)**; Evy, HBj, Lng

Santa Sofia, Recioto della Valpolicella Classico DOC, Veneto 2006 (16)

Primary fruit, youthful black cherry, cassis and myrtle, fresh. Firm structure, well-integrated sweetness with lots of black fruit. (CG) **£30–£32 (500ml)**; Mon

13 Santa Sofia, Recioto di Soave Classico DOCG, Veneto 2006 (16)

Ripe fruit with some earthiness. High acidity, almost piercing. Elegant, floral quality, with lime fruit. A bit short on the mid-palate but fresh and pleasant to drink. Enjoyable. (CG) **£35–£38 (500ml)**; Mon

14 Terre da Vino, La Bella Estate, Moscato Passito Piedmont DOC, Piedmont 2007 (16)

Grapey and delicately floral. High acidity, elegant structure, pretty and vibrant. Very fresh with white peach and summer fruits. Great length. (CG) **£20 (750ml)**; Evy, Vin

Vignamaggio, Vin Santo del Chianti Classico DOC, Tuscany 2001 (16)

Chocolate and figs on the nose. Vital and tangy palate, with silky mouthfeel, showing raisins and spice. Very long length. (MOH) **£21.49; (375ml)** C&B D

In compiling this tasting, we called in samples of Italian still sweet wines available in the UK. For a full list of UK stockists, turn to p64 of our February issue, or go to www.decanter.com/italystockists

