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I Veroni

By Ian D'Agata

Also recommended: 2009 Iveronirose Rosato Colli della Toscana Centrale (85), 2008 Rosso Colli della Toscana Centrale (86). (Global Wine Company, San Francisco, CA; Bazzini Wine Merchants, Cold Spring Harbor NY)

2008 I Veroni Terre del Pelacane Colli della Toscana Centrale

89

Dark red with a pale rim. Ripe red cherry and dried flowers on the expressive nose. Then richer and riper on the palate, with a creamy-sweet texture and a peppery nuance adding interest to the ripe red cherry and strawberry jam flavors. Finishes with smooth tannins and a lingering herbal quality. This makes a great food wine as it offers plenty of upfront flavor and easy-drinking charm, even if it lacks the complexity for an outstanding score.

2008 I Veroni Chianti Rufina

88

(90% sangiovese and 10% canaiolo nero) Ruby-red with a pale rim. Initially reticent aromas of red plum and underbrush. Sweeter and richer in the mouth, with good depth to the red cherry, plum, underbrush and mineral flavors. Finishes a little simple and austere, with a lingering plum note and chalky tannins. Readers should note that my bottle improved markedly with air, becoming considerably fruitier in the glass.

2007 I Veroni Chianti Rufina Riserva

90(+)

(100% sangiovese) Dark ruby. A strong herbal element initially dominates delicate notes of redcurrant and dark plum. Enters sweet and creamy, displaying pretty dark plum and black cherry flavors supported by a pleasant mineral underpinning. The smooth but building tannins are quite noticeable on the very long finish: this really needs food to show its best. A couple more years in the cellar should bring greater harmony.

2003 I Veroni Vin Santo del Chianti Rufina Limited Edition (half bottle)

87

(a blend of 60% malvasia bianca lunga toscana, 30% trebbiano toscano and 10% sangiovese and canaiolo nero; 165 g/l r.s.; aged for seven years in small caratelli; 17% alcohol) Bright, light amber. Very atypical nose showcases dried flowers, celery, citrus and hazelnut, as well as a strong dose of alcohol. Then rich and creamy in the mouth and less sweet than many other Vin Santos, revealing pretty, delicate raisin, date and dried fig flavors. Finishes with good length and a whiff of alcoholic warmth. I found this a little strange, but those who prefer a drier and more herbal version of Vin Santo will score it higher than I did.