

RESTAURANT WINE

The Full Service Guide to On Sale Beverage Profits



- **NOTEBOOK: Into 2022, the Challenges Will Continue for Restaurateurs** *pg. 2*

SPECIAL REPORTS

- **Germany: White, Rose & Red Wines (Riesling, Silvaner, Pinot Noir, Lemberger, etc.)** *pg. 23*

- **Montefalco: White & Red Wines (2019 whites, 2015-2017 reds)** *pg. 84*

- **Chianti Classico – Annata, Riserva, Gran Selezione, Vin Santo** *pg. 101*

- **Remarkable Piemonte reds** *pg. 112*

- **Outstanding reds from Australia** *pg. 13*

- **Terrific wines & Great Values from Austria, France, Portugal & USA**

FOCUS ON MONTEFALCO



2021 © Anna Maria Goretti

Umbria’s Montefalco district is home to some of Italy’s most distinctive and distinguished wines. In the past decade, wine quality in both red and white wines has steadily improved, and Montefalco’s wines, relative to other high quality, DOC and DOCG zones, remain modestly priced.

Its two white wines—**Montefalco Bianco**, based on Trebbiano Spoletino (at least 50%), and **Montefalco Grechetto**, based on Grechetto (at least 85%)—are of excellent quality, and are fine values. Neither wine is required to be oak aged—and, in practice, most are unwooded. Minimum alcohol level for Montefalco Bianco is 11%, and 11.5% for Montefalco Grechetto. Increasingly, the zesty, refreshing style dominates the two DOCs.

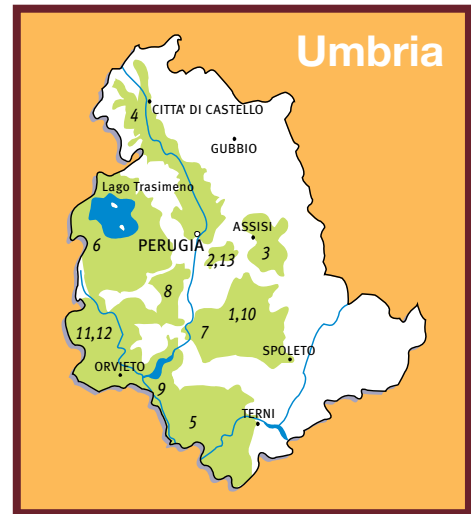
Montefalco Rosso is one of Italy’s most exciting, moderately priced red wines, especially from the outstanding 2016 and 2018 vintages. It must have a minimum of 60% Sangiovese (maximum 80%) and 10% Sagrantino (maximum 25%) in the blend. Other permitted varieties—limited to 30% of the blend—are Montepulciano, Colorino, Merlot, and Cabernet Sauvignon, among others. The minimum alcohol level for this wine is 12%, and it must be aged 18 months prior to release (oak aging is optional). In the past few years, we have witnessed tremendous quality improvements in Montefalco Rosso wines, as shown by our glowing reviews in this issue, below. Surprisingly, Montefalco Rosso, Rosso Riserva, and Bianco are relatively rare wines; only about 250,000 cases (3 million bottles) are produced of them, together, in an average vintage.

Montefalco Rosso Riserva is a more prestigious wine, with similar varietal restrictions. However, its minimum alcohol level is 12.5%, and the wine must be aged a full 30 months prior to release, of which at least 12 months must be in oak.

Sagrantino is Umbria’s most prestigious native red variety and, in Montefalco Sagrantino DOCG, yields one of Italy’s greatest, and longest lived wines. Surprisingly, it is a relatively rare wine: only about 100,000 cases (1.2 million bottles) are produced annually, from the region’s 75+ producers. ♦ Sagrantino is the only permitted variety in this wine, which must have a minimum alcohol level of 13% and must be aged at least 37 months prior to release, of which at least 12 months must be in oak. Single vineyard Sagrantinos must have a minimum alcohol level of 13.5%. ♦ In recent years, Montefalco Sagrantino has become somewhat rounder, fruitier, and better balanced—yet still can develop and improve in the bottle for five to fifteen years after release. In this report, we recommend a range of these wines, largely from the outstanding 2015 and 2016 vintages.

Montefalco Sagrantino Passito DOCG is a rare, sweet wine made solely from Sagrantino grapes that have been dried either on the vine or on mats or racks post-harvest. Oak aging is optional for this wine. However, Sagrantino Passito must be aged at least 37 months prior to release and contain at least 8% of residual sugar. It can be magnificent.

For additional information: **Consorzio Tutela Vini Montefalco**
<http://www.consorzioMontefalco.it/>



Sagrantino cluster



The Montefalco zone (1, 10) is in the lower center of Umbria, below Assisi. It is bordered by the DOCs of Colli Martani (7) and Spoleto.

**UMBRIA WHITE WINE — Medium Priced:
\$73-\$144/case (\$9.10-\$18/btl. full retail)**



AGRICOLA GORETTI, 2019 GRECHETTO, COLLI PERUGINI, \$136 (\$17) ★★★★★

Terrific Grechetto in a ripe, elegant style. It is supple, full bodied, and finely flavored (pear, honey, lemon grass, white peach, honeydew melon), and well balanced, with a long finish. Great value! 100% Grechetto. Unwooded. 13.5% [2022-2023] Tricana Imports, Glen Cove, NY 516.935.4080



ANTONELLI SAN MARCO, 2019 GRECHETTO, MONTEFALCO, \$120 (\$15) ★★★★★

Terrific value, the 2019 Antonelli Grechetto is a ripe, full bodied, crisp wine with intense flavors (white peach, pear, lime, lemon grass, honey), excellent balance, and a long finish. Hard to beat at the price. Aged 3 months in stainless steel. Organic. 13.5% [2022-2023] Omniwines Distributing, Flushing, NY 718.353.8700 and others



AZ. AGR. SCACCIADIAVOLI, 2019 GRECHETTO, MONTEFALCO, \$128 (\$16) ★★★★★

Very fine quality and value, this 2019 Grechetto is a round, full bodied wine with moderate richness, good balance, and a crisp, lingering finish, tasting of pear, honey, white peach, and lime. Great value! 100% Grechetto. Unwooded. 13.5% [2022-2023] Volio Imports, 720.536.5714



CANTINA FRATELLI PARDI, 2019 TREBBIANO POLETINO, SPOLETO, \$128 (\$16) ★★★★★

Round and full bodied, this Spoleto is a crisp, moderately intense wine with pear, lime, green apple, pineapple, and honeysuckle flavors, and a medium long finish. Excellent value. Unwooded. 416 cases. 14% [2022-2023] Verity Wine Partners (NY), Classic Wine Imports (MA), American Wine & Spirits (CA), and others



Editorial Policy: All editorial content in RESTAURANT WINE®—including articles, reviews, tasting notes, images/graphics, and photography—is professionally responsible and reliable, and is not supported by payment (including goods and services) of any kind.

MORETTI OMERO SOC. AGR., 2019 GRECHETTO, UMBRIA (IGT), \$144 (\$18) ★★★★★

An exceptional wine and a fine value. It is medium bodied, dry, and crisp, with good balance, and a lingering finish, tasting of pear, white peach, and almond. Very elegant in style. Certified organic. Unwooded. 12% [2022-2023] AP Imports, New York, NY 212.395.9463; Devenish Wines, Portland, ME 207.939.3052



**UMBRIA WHITE WINE — High Priced:
\$145-\$280/case (\$18.10-\$35/btl. full retail)**

ANTONELLI SAN MARCO, 2019 ‘TREBIUM,’ TREBBIANO SPOLETINO, SPOLETO, \$168 (\$21) ★★★★★+

Very fine quality, the 2019 Trebium is a full bodied, moderately intense Spoleto, with good depth and balance, and a long finish, tasting of pear, pineapple, honeysuckle, and lime. Great value! Native yeast fermented. Aged 6 months in oak casks. Organic. 13.5% [2022-2023] Omniwines Distributing, Flushing, NY 718.353.8700 and others

ARNALDO-CAPRAI SOC. AGR., 2019 ‘GRECANTE’, GRECHETTO, COLLI MARTANI, \$176 (\$22) ★★★★★

A supple, ripely flavored Grechetto that is full bodied, well balanced, and long on the finish, tasting of pear, honey, white peach, lime, and lemon grass. Great value. Aged three months in stainless steel. 13.5% [2022-2023] Wilson-Daniels, Ltd., St. Helena, CA 707.963.9661

AZ. AGR. BOCALE, 2019 TREBBIANO SPOLETINO, SPOLETO, \$160 (\$20) ★★★★★

Both fruity and floral in flavor, this 2019 Spoleto is supple in texture, full bodied, and moderately rich; a wine with very good balance, and a lingering finish, tasting of white peach, honeysuckle, lime, and apple. Great value. Cold macerated for 12+ hours. Aged 6 months in stainless steel. 14% [2022-2023] Franco Wine Imports (CA), Tradizione Imports (NY), Masciarelli Wine Co. (MA), Grand Vin Imports (IL)

AZ. AGR. SCACCIADIAVOLI, 2018 MONTEFALCO BIANCO, \$176 (\$22) ★★★★★

An excellent blend: round, full bodied, and fairly rich, it has ripe fruit character (lime, lemon grass, honeysuckle, pineapple), a hint of oak, good balance, and a long finish. Best through 2022. 50% Grechetto & 30% Trebbiano Spoleto (with skins), both stainless steel fermented; and 20% Chardonnay (wood fermented). Aged 9 months in stainless steel and oak barrels. 13% [2022-2023] Volio Imports, 720.536.5714

BENEDETTI & GRIGI SOC. AGR. 2019 ‘EROS’, GRECHETTO MONTEFALCO, \$176 (\$22) ★★★★★

2019 SPOLETO, \$176 (\$22) ★★★★★

Both wines are exceptional. The Grechetto is round, full bodied, crisp, very distinct in character, and intensely flavored (lime, lemon grass, green apple, chamomile), with a vibrant, long finish. Great value. 16 hours of cryomaceration (cold skin contact). Unwooded. 13% ♦ The Trebbiano Spoleto is very aromatic and distinct, with full body, (continued next page)

crisp acidity, rich flavors (pear, pineapple, peach, honeysuckle), and a very long, persistent finish. Great value. 16 hours of cryomaceration (cold skin contact). Unwooded. 13% [both wines: 2022] Chigazola Merchants, CA 707.975.2934; DB Wine Selection, New England 508.405.1868; Tramonte & Sons, KY, OH 513.770.5501; Vera Fine Wine, NJ 973.912.0274

LA VENERANDA SOC. AGR.

- **2019 GRECHETTO, MONTEFALCO, ★★★★★**
\$176 (\$22)
- **2019 'AUREO', UMBRIA (IGT), \$176 (\$22) ★★★★★+**

Two excellent dry white wines from La Veneranda. The Grechetto is full bodied and crisp, with good balance, pear, lemon grass, white peach, and lime flavors, and a long finish. Fine value. Unwooded. 14% ♦ Aureo is a delicious 85% Grechetto, 15% Viognier blend. It is ripe, very fruity and floral in flavor (peach, honeysuckle, lime, pear, white pepper), supple in texture, nicely balanced, and long on the finish. Excellent value. Unwooded. 13.5% [2022-2023] ViVino Selections, Pittsburg, PA 412.921.8093

MORETTI OMERO SOC. AGR.

- **2019 GRECHETTO MALVASIA, 'NESSUNO', ★★★★★+**
UMBRIA (IGT), \$192 (\$24)
- **SUI LIEVITI, ITALY, \$200 (\$25) ★★★★★**

These are fine wines and excellent values. The Nessuno is a spicy-floral-fruity blend that is full bodied, crisp, and very long on the palate, with intense flavors (pear, lemon, orange blossom, lime, white pepper), good balance, and a very persistent finish. Certified organic. 85% Grechetto, 15% Malvasia. Unwooded. 13% ♦ Sui Lieviti is a frizzante bottled 'on its yeast' for the second fermentation (thus the sediment in the bottle and the wine's hazy appearance). It is medium yellow color, with a

slight amber tint. In aroma and flavor, it is fruity and floral in character (honey, lime, apple, white pepper, yeast), with medium body, good balance, and a medium long finish. Excellent for the type. 50% Spoletino, 40% Grechetto, 10% Malvasia di Candia. Base wine: indigenous yeast fermented. Certified organic. 12% [2022] AP Imports, New York, NY 212.395.9463; Devenish Wines, Portland, ME 207.939.3052

SOC. AGR. PERTICAIA, 2019 TREBBIANO ★★★★★+
SPOLETINO, SPOLETO, \$176 (\$22)

Excellent Spoleto: fragrant, full bodied, and crisp; a wine with excellent balance, fine flavor (lime, white peach, honey, pineapple, white pepper), and a very long finish. Delicious. Great value. Aged 6+ months in stainless steel. 13.5% [2022-2023] Multiple importers, including Artisan Wines (NY), Tita Italia (FL), Ambiente (TX).

UMBRIA WHITE WINE — Expensive:
\$281-\$600/case (\$35.10-\$75/btl. full retail)

CANTINA FRATELLI PARDI, ★★★★★
2018 SPOLETINO, SPOLETO, \$220/6 (\$45)

Impressive Spoleto in a full, ripe style. It is supple, medium rich, balanced, and long on the palate with a persistent finish, tasting of pear, white peach, lime, honey, and roasted nut. Likely at its best in 2022. Aged 8 months in stainless steel. Unwooded. 100 cases. 14% [2022-2023] Verity Wine Partners (NY), Classic Wine Imports (MA), American Wine & Spirits (CA), and others

The wines included here are the highest rated of all those we taste — and account for only 30% to 40% of all wines tasted, percentages in line with 'award wines' at leading international wine competitions.

TENUTA ALZATURA



TENUTA ALZATURA, ★★★★★
2018 'ARIA DI CASA',
MONTEFALCO BIANCO, \$360 (\$45)

Remarkable Montefalco Bianco, this 2018 Aria di Casa is a refined, complex wine with intense fruitiness (peach, honey, candied lemon, pear), evident oakiness (vanilla, toast, oak), excellent balance, and a very persistent finish. In the style of a fine white Burgundy. 100% Trebbiano Spoletino. Fermented and aged 10 months in French oak barrels. 250 cases. 12.5% [2022-2023] Volio Imports, Denver, CO 720.536.5714



SOC. AGR. TENUTA BELLAFONTE, ★★★★★
2017 'ARNETO', UMBRIA (IGT), \$160/6 (\$40)

A complex style of Trebbiano Spoletino that is full bodied and fairly rich in flavor (pear, white peach, oak, honeysuckle, lime), with good balance, light oakiness, and a very long finish. Chardonnay-like in texture and depth (but not flavor). Excellent. 100% Trebbiano Spoletino. Cold soak. Native yeast fermented. Fermented and aged 6 months in Slavonian oak casks. Full ML. 733 cases. 13% [2022-2023] Empson USA, Alexandria, VA 703.684.0900

MONTEFALCO RED — Medium Priced:
\$81-\$200/case (\$10.10-\$25/btl. full retail)

AGRICOLA GORETTI



AGRICOLA GORETTI, ★★★★★
2018 'LA MURA SARACENE',
MONTEFALCO ROSSO,
\$96/6 (\$24)

Exceptional quality, this 2018 is a stylish, full bodied wine that is velvety in texture, medium rich, beautifully balanced, and long on the finish, tasting of cherry, plum, blueberry, cranberry, red licorice, white pepper, and clove. Delicious—drinks well now, but can be aged further. Great value. 65% Sangiovese, 20% Merlot, 15% Sagrantino. Aged 14+ months in French oak barrels. 14.5% [2022-2025] Tricana Imports, Glen Cove, NY 516.935.4080

ANTONELLI SAN MARCO, ★★★★★
2017 MONTEFALCO ROSSO, \$168 (\$21)

Exceptional Montefalco Rosso in a fruity, well balanced style. It is supple, full bodied, and finely flavored (red currant, red licorice, cherry, toast) with a crisp, long finish. Terrific value; can be aged a bit. 70% Sangiovese, 15% Sagrantino, 15% Montepulciano. Aged 18 months: 12 months in oak barrels and 6 months in cement vats. Organic. 14.5% [2022-2024] Omniwines Distributing, Flushing, NY 718.353.8700 and others



Winning art from the Anteprema Sagrantino contest is chosen each year from entries by artists living and working in Italy. The Anteprema Sagrantino itself is a 'preview' tasting, at which the newest vintage of Sagrantino is officially unveiled to members of the the media and wine trade. In 2021, Sagrantinos from the vintage 2017 were presented.

AZ. AGR. BOCALE



AZ. AGR. BOCALE, ★★★★★
2018 MONTEFALCO
ROSSO, \$200 (\$25)

A full bodied, structured Montefalco Rosso in need of modest aging. It is intensely flavored (blackberry, pepper, cherry, cedar, tobacco), balanced, and long on the finish. Has some tannin. Best after 2023. Great value. 70% Sangiovese, 15% Sagrantino, 10% Merlot, 5% Colorino. Aged 12 months in oak casks and French oak barrels. Unfiltered. 14% [2022-2023] Franco Wine Imports (CA), Tradizione Imports (NY), Masciarelli Wine Co. (MA), Grand Vin Imports (IL)

AZ. AGR. SCACCIADIAVOLI, 2017 MONTEFALCO ROSSO, \$168 (\$21) ★★★★★
 Supple in texture and full bodied, this Montefalco Rosso is both intense and complex in flavor (blackberry, plum, cassis, oak), balanced, and full and long on the finish. Has modest tannin; warrants further aging. Great value. Scacciadiavoli, founded in 1884, is Montefalco's oldest winery. 60% Sangiovese, 25% Merlot, 15% Sagrantino. Aged 12 months in French oak barrels and vats. 14.5% [2022-2023] Volio Imports, 720.536.5714



CANTINA BARTOLONI, 2017 POGGIO LA PIA, MONTEFALCO ROSSO, \$200 (\$25) ★★★★★
 A full flavored Montefalco Rosso, this 2017 is full bodied, quite young, a bit tannic, and balanced, with a very long finish, tasting of cherry, black currant, blueberry, red licorice, cranberry, and oak. Great value; warrants 2+ more years of aging. 65% Sangiovese, 15% Sagrantino, 20% Merlot. Aged 8+ months in oak casks. 1,000 cases. 13.5% [2023-2026] www.cantinabartoloni.it

Only recommended wines are included here; most with comments.

CANTINA FRATELLI PARDI



CANTINA FRATELLI PARDI, 2017 MONTEFALCO ROSSO, \$200 (\$25) ★★★★★
 Delicious Montefalco Rosso, this 2017 is round, full bodied, and very fruity in flavor (plum, black currant, cherry), with light oakiness (toast, wood), good balance, and a very long finish. Very appealing style; can be aged further, but also drinks well now. 70% Sangiovese, 15% Sagrantino, 15% Merlot & Cabernet Sauvignon. Aged 18 months: 12 months in oak casks and French oak barrels, 6 months in stainless steel. 2,333 cases. 14.5% [2022-2024] Matchvino (MA), Golden Wine (FL), Simon N Cellars (VA)

DEVIS ROMANELLI, 2017 MONTEFALCO ROSSO, \$176 (\$22) ★★★★★+

A supple, full bodied Montefalco of fine quality. It is concentrated, lightly oaked, and balanced, with modest tannin, and a smooth long finish, tasting of plum, blackberry, cassis, cedar, and toast. Great value; warrants further aging. 65% Sangiovese, 15% Sagrantino, 10% Merlot, 10% Cabernet Sauvignon. Aged 12 months in French oak barrels and casks. 1,250 cases. 15% [2022-2025] Tanaro River Imports (CA) & Classica International Tabaccaia (NJ)



FATTORIA COLLEALLODALE — MILZIADE ANTANO, 2017 MONTEFALCO ROSSO, \$200 (\$25) ★★★★★

Outstanding Montefalco Rosso, especially at the price. It is full bodied, supple in texture, and richly flavored (plum, cassis, red currant, oak), with good depth and balance, and long, slightly woody finish. Great value; will develop further with additional aging. 70% Sangiovese, 15% Sagrantino, 15% Merlot. Aged 18 months, including 12 months in large oak casks. 2,500 cases. 14.5% [2022-2025] T. Edward Wines, New York, NY 212.233.1504



LUNGAROTTI SOC. AGR., 2017 MONTEFALCO ROSSO, \$200 (\$25) ★★★★★+

A wonderful value, this 2017 Montefalco Rosso is rich, full bodied, intensely flavored (cherry, plum, red currant, vanilla, oak), a bit tannic, and full and long on the finish. Warrants at least 1-2 more years of aging; will develop for years. Sangiovese, Merlot, Sagrantino. Aged 12 months in French oak barrels and casks. 14% [2023-2027] Frederick Wildman & Sons, New York, NY 212.355.0700

TENUTE DEL CERRO, COLPETRONE, 2016 MONTEFALCO ROSSO, \$144 (\$18) ★★★★★

An unusually rich Montefalco Rosso. It is fleshy in texture, concentrated, and long and powerful on the finish, tasting of blackberry jam, cassis, cherry, red currant, cedar, and oak. Drinks well now, but has the depth and tannin to develop for years. Great value. 70% Sangiovese, 15% Sagrantino, 15% Merlot. Aged 12 months in French oak barrels. 14% [2022-2027] Vias Imports, New York, NY 212.629.0200



SOC. AGR. PERTICAIA, 2016 MONTEFALCO ROSSO, \$192 (\$24) ★★★★★+

Excellent: medium rich, ripely flavored (cherry, blackberry, cranberry), balanced, and very long on the finish. Has modest tannin; can be aged further. Great value. 70% Sangiovese, 15% Sagrantino, 15% Colorino. Unwooded. Aged 12 months in stainless steel vats. 13.5% [2022-2025] Multiple importers, including Ideal Wine (MA), Zancanella (OR) & Cantiniere (MD)

TENUTE LUNELLI, 2018 'ZIGGURAT', MONTEFALCO ROSSO, \$100/6 (\$25) ★★★★★+

Fairly rich and full in body, this is wine with blackberry, leather, oak, and earthy flavors, and a long, somewhat toasty finish. Warrants further aging. Very good value. 70% Sangiovese, 15% Sagrantino, 10% Cabernet Sauvignon, 5% Merlot. 20 hour cold soak. Aged 12 months in French oak barrels and oak casks. 8,166 cases. 14% [2023-2026] Taub Family Selections, Port Washington, NY 561.893.9998

MONTEFALCO RED — High Priced: \$201-\$400/case (\$25.10-\$50/btl. full retail)

ANTONELLI SAN MARCO



ANTONELLI SAN MARCO

- **2016 MONTEFALCO ROSSO RISERVA, \$240 (\$30) ★★★★★**
- **2015 MONTEFALCO SAGRANTINO, \$180/6 (\$45) ★★★★★**

Two exceptional wines for their respective types. The Riserva is one of the best I have tasted: a stylish, rich wine that is full bodied, beautifully balanced, and intensely flavored (blackberry, red currant, plum, licorice, oak), with a very long finish. Great value. Drinks well now, but will develop further. 80% Sangiovese, 20% Sagrantino. Aged 18 months: 12 months in oak barrels, and 6 months in cement vats. Organic. 833 cases. 14.5% [2022-2025] ♦ The 2015 Sagrantino is superb, in a well balanced, luscious style. It is supple in texture, intensely flavored (cassis, red currant, cherry jam, cedar, toast), medium rich, and very long on the finish. Still young, it drinks well now due to its richness and balance, but likely at its best after 2024. An amazing value! Aged 18 months in oak barrels, followed by several months in glass-lined cement vats. Organic. 15% [2024-2029] Omnivines Distributing, Flushing, NY 718.353.8700 and others





ARNALDO-CAPRAI SOC. AGR., 2018 VIGNA FLAMINIA-MAREMMANA, MONTEFALCO ROSSO, \$232 (\$29) ★★★★★

A concentrated, single vineyard Montefalco Rosso, with excellent depth and flavor (cassis, cedar, tobacco, plum, cranberry), a long palate evolution, and a long, full finish. Outstanding quality and value; warrants 2+ more years of aging. 70% Sangiovese, 15% Sagrantino, 15% Canaiolo. Aged 14 months in French oak barrels. 15.5% [2023-2027] Wilson-Daniels, Ltd., St. Helena, CA 707.963.9661

BENEDETTI & GRIGI SOC. AGR., 2016 MONTEFALCO SAGRANTINO, \$400 (\$50) ★★★★★

Exceptional 2016 Sagrantino: richly flavored, full bodied, balanced, and complex in flavor (cassis, strawberry jam, red currant, oak), it is long on the palate, and lingering in the finish. A bit tannic; likely at its best after 2024. A supple, medium full style of Sagrantino. It has very ripe fruit aromas/flavors (strawberry, black currant, peach, raspberry), mild oakiness (toast, cedar), very good balance, and a smooth, long finish. Drinks very well now, but can develop—and hold—for many more years. Excellent value. Aged in 24+ months in French oak casks and barrels. 15.5% [2024-2028] Chigazola Merchants (CA), DB Wine Selection (MA), Tramonte & Sons (KY, OH), Vera Fine Wine (NJ)

CANTINA BARTOLONI, 2012 'NORMANNIA', MONTEFALCO SAGRANTINO (\$60) ★★★+

A very ripe, full bodied, and rugged Sagrantino that is now developing bottle bouquet. It has tobacco, walnut, blackberry jam, plum jam, cedar, and oak flavors, and an oaky, tannic finish. Can be aged further. Aged 18+ months in new French oak barrels. 666 cases. 14% [2022-2026] www.cantinabartoloni.it

Subscribe to RESTAURANT WINE: \$109/year, pdf format only (you must have a valid email address). Subscribe online: www.restaurantwine.com/subscribe Major credit cards and PayPal accepted. Editorial Policy: All editorial content in RESTAURANT WINE®—including articles, reviews, tasting notes, images/graphics, and photography—is professionally responsible and reliable, and is not supported by payment (including goods and services) of any kind.

AZ. AGR. SCACCIADIAVOLI



AZ. AGR. SCACCIADIAVOLI, 2016 MONTEFALCO SAGRANTINO, \$320 (\$40) ★★★★★

Wonderful Sagrantino in a full, ripe style. It is round, intensely flavored (blackberry, plum, red currant, toast, oak), well balanced, and persistent on the finish. A stylish wine, with several years of development ahead. Excellent value. Aged 2 years in French oak: 50% in oak vats, 50% in oak barrels (15% new). 15% [2024-2028] Volio Imports, 720.536.5714

CANTINA FRATELLI PARDI



CANTINA FRATELLI PARDI

- **2016 MONTEFALCO ROSSO RISERVA, ★★★★★**
\$256 (\$32)
- **2015 MONTEFALCO SAGRANTINO, ★★★★★**
\$280 (\$35)
- **2015 ‘SAGRANTINO’, MONTEFALCO ★★★★★**
SAGRANTINO, \$200/6 (\$50)

A trio of outstanding Montefalco reds—and all great values. The Rosso Riserva is a rich wine, with good depth and flavor (black cherry, blackberry, cranberry, oak), nice balance, and a very long and mildly tannic finish. Still evolving; warrants further aging. Great value. 70% Sangiovese, 20% Sagrantino, 10% Montepulciano. Aged 18 months in French and Slovenian oak casks, followed by 9 months in stainless steel. 266 cases. 14.5% [2022-2026] ♦ The 2015 Sagrantino is ripely flavored, fairly rich, and a bit tannic; a wine with cassis, berry jam, cranberry, and oak flavors, and a very long finish. An appealing style; drinks well now, but can age further. Great value. Aged 18 months in oak casks and French oak barrels and casks, and 9+ months in stainless steel tanks. 1,000 cases. 15% [2023-2028] ♦ The 2015 Sacrantino is outstanding: ultra-ripe in style, yet very well balanced, with its supple texture, intense berry jam, cassis, toast, cranberry, and oak flavors, and very harmonious finish. Beginning to drink well, but has years of development ahead. Great value. Aged 24 months in Austrian oak casks, and 9+ months in stainless steel. 100 cases. 16% [2024-2029] Matchvino (MA), Golden Wine (FL), Simon N Cellars (VA)



**CANTINA TUDERNUM, 2016 ‘FIDENZIO’, ★★★★★+
MONTEFALCO SAGRANTINO, \$280 (\$35)**

A wonderful Sagrantino and a great value, the 2016 Fidenzio is a fleshy, very ripely flavored wine, with cassis, blackberry jam, plum, blueberry, red licorice, and toast flavors, good balance, and a very long finish. A bit tannic; warrants several more years of aging. Top value. Aged 18 months in French oak barrels. 4,166 cases. 15.5% [2024-2028] Caput Mundi, Boca Raton, FL 954.531.0118

DEVIS ROMANELLI

- **2016 ‘MOLINETTA’, MONTEFALCO ROSSO ★★★★★**
RISERVA, \$272 (\$34)
- **2016 MONTEFALCO SAGRANTINO, ★★★★★+**
\$160/6 (\$40)

The Montefalco Riserva is outstanding: velvety in texture, concentrated, moderately tannic (youthful), and balanced, with rich cassis, blackberry, red currant, tobacco, and oak flavors, and a very persistent finish. Quite young; *(continued next page)*

warrants below at least 2 more years of aging. Great value. 80% Sangiovese, 20% Sagrantino. Aged 24 months in French oak barrels. 166 cases. 14.5% [2023-2026] ♦ The 2016 Sagrantino is a more powerful, tannic wine that is full bodied and concentrated, with blackberry jam, oak, cherry, cranberry, and cedar flavors, good balance, and a powerful, somewhat tannic finish. Excellent; approachable now, due to its richness, but likely best after 2023. Aged 18 months in French oak casks and barrels. 583 cases. 15.5% [2024-2028] Tanaro River Imports, Irvine, CA 949.870.6549

**FATTORIA COLLEALLODALE —MILZIADE ★★★★★
ANTANO, 2016 MONTEFALCO SAGRANTINO,
\$400 (\$50)**

An exceptional 2016 Sagrantino: supple, full bodied, and concentrated; a wine with layers of flavor (blackberry, cherry jam, red currant, cassis, toast, cedar), good balance, and a very long, somewhat tannic finish. Wonderful wine; likely to be at its best after 2024. Great value. Aged 31 months in oak, including 16 in large oak casks. 666 cases. 15.5% [2025-2032] T. Edward Wines, New York, NY 212.233.1504



LUNGAROTTI SOC. AGR.



LUNGAROTTI SOC. AGR.

- 2017 MONTEFALCO SAGRANTINO, \$400 (\$50)
- 2018 MONTEFALCO SAGRANTINO, \$400 (\$50)

★★★+
★★★★★

Two Sagrantinos that mirror their respective vintages for Montefalco: the 2017 ‘good’; the 2018 ‘outstanding’.
The 2017 is round, full bodied, and a bit earthy in character, with plum jam, oak, tobacco, herb, and leather flavors, and a long, rugged finish. Aged 12 months in French oak barrels. Warrants at least 2 to 5 more years of aging. 15% [2023-2028] ♦ The Sagrantino 2018 is superb: full bodied, vibrant and intense in flavor, elegant in style, and very well balanced; a wine with refined blackberry, black pepper, cassis, cherry jam, and oak flavors, and a very long, moderately tannic finish. Terrific wine, and a great value. So intensely flavored and well balanced it can be enjoyed even now, but likely at its best only after 2024. Aged 12 months in French oak barrels. 15.5% [2025-2032] Frederick Wildman & Sons, New York, NY 212.355.0700



RUGGERI G. SOC. AGR., TENUTA COL FALCO, 2016 MONTEFALCO SAGRANTINO (\$32) ★★★+

Supple and rich in style, this is a very good Sagrantino: full bodied, a bit tannic, and complex in flavor (plum jam, toast, pepper, wood), with a long finish. Fine value; warrants further aging. Aged 36 months in Slavonian oak casks. 15% [2024-2028] Franciacorta Imports, New York, NY

SOC. AGR. TENUTA BELLAFONTE, 2018 'POMONTINO', MONTEFALCO ROSSO, \$240 (\$30) ★★★★★

A supple, full bodied, well balanced Montefalco Rosso that is nearly Pinot Noir-like in style: fruity and lightly herbal in flavor (plum, red currant, green olive), and smooth and long on the finish, with slight peppery overtones. Delicious wine; drinks well now but can age further. 80% Sangiovese, 20% Sangrantino. Aged 12 months in Slavonian oak casks. Unfiltered. 1,179 cases. 13% [2022-2024] Empson USA, Alexandria, VA 703.684.0900

TENUTA ALZATURA, 2014 MONTEFALCO SAGRANTINO, \$400 (\$50) ★★★★★

Full bodied and quite rich, this 2014 Sagrantino is somewhat oaky in style. It has intense cranberry, blackberry, cedar, red licorice, and oak flavors, and a very persistent finish. Still mildly tannic; best after 2023. Excellent value. Aged 16 months in French oak barrels. 1,083 cases. 15% [2023-2027] Volio Imports, Denver, CO 720.536.5714

SOC. AGR. PERTICAIA



SOC. AGR. PERTICAIA, 2015 MONTEFALCO SAGRANTINO, \$360 (\$45) ★★★★★

A blockbuster, and a terrific value, this 2015 Sagrantino is ultra-ripe in flavor (cassis, berry jam, plum), with layers of oak complexity (toast, cedar, oak), good balance (given its youth), and a tannic, persistent finish. A wine in need of several more years of aging. Great value. Aged 24 months: 12 months in French oak barrels and 12 months in stainless steel. 15.5% [2025-2032] Multiple importers, including Ideal Wine (MA), Zancanella (OR) & Cantiniere (MD)

TENUTA LUNELLI



TENUTE LUNELLI

- 2017 ‘LAMPANTE’, MONTEFALCO ROSSO RISERVA, \$140/6 (\$35) ★★★★★+
- 2016 ‘CARAPACE’, MONTEFALCO SAGRANTINO, \$184/6 (\$46) ★★★★★

The 2017 Lampante is full bodied and somewhat rugged in style; a rich Montefalco Riserva with blackberry, cedar, cranberry, and oak flavors, and a woody, mildly tannic finish. Very good value; warrants at least 2 more years of aging. 70% Sangiovese, 15% Sagrantino, 15% Cabernet Sauvignon & Merlot. 20 hour cold soak. Aged 18 months in oak barrels and casks. Organic. 708 cases. 14.5% [2024-2027] ♦ The 2016 Carapace is vibrant and full bodied; a terrific Sagrantino in a ripe, medium rich style. It is balanced, very long on the palate, and finely flavored (blackberry, blueberry, red currant, cedar, toast), and a bit woody on the finish. Warrants further aging. Aged 24 months in oak casks. 1,833 cases. 15% [2024-2028] Taub Family Selections, Port Washington, NY 561.893.9998

**MONTEFALCO RED — Expensive:
\$401-\$800/case (\$50.10-\$100/btl. full retail)**

AGRICOLA GORETTI, 2016 MONTEFALCO SAGRANTINO, \$220/6 (\$55) ★★★★★+

Delicious 2016 Sagrantino: supple in texture, full bodied, and finely balanced, it has rich, complex flavors (cassis, blackberry, cranberry, toast, cedar), and a long, moderately tannic finish. Great value; warrants further aging. Aged 14+ months in oak barrels. 15% [2023-2028] Tricana Imports, Glen Cove, NY 516.935.4080

Editorial Policy: All editorial content in RESTAURANT WINE® — including articles, reviews, tasting notes, images/graphics, and photography — is professionally responsible and reliable, and is not supported by payment (including goods and services) of any kind.

Ratings of Recent Montefalco Vintages from Consorzio Tutela Vini Montefalco

	vintage rating (out of 5)	
Fair vintage (two stars) ★★	2017	★★★
	2016	★★★★★
Good vintage (three stars) ★★★	2015	★★★★★
	2014	★★★
Outstanding vintage (four stars) ★★★★	2013	★★★★
	2012	★★★★
	2011	★★★★
Outstanding vintage (five stars) ★★★★★	2010	★★★★
	2009	★★★★
	2008	★★★★

In this issue, we review Montefalco Sagrantino from vintages 2012, 2014, 2015, 2016, 2017, and 2018; Montefalco Rosso from 2016, 2017, and 2018. (Note: many outstanding Rossos were produced in 2017, in part because some Sagrantino was ‘declassified’ and blended into the Rosso.)

Montefalco whites are largely from the excellent 2019 vintage.

ANTONELLI SAN MARCO



ANTONELLI SAN MARCO

- **2014 MONTEFALCO SAGRANTINO PASSITO, ★★★★★+**
\$320/12 375 m.l. (\$40/375 m.l.)
- **2015 CHIUSA DI PANNONE, MONTEFALCO SAGRANTINO, ★★★★★**
\$240/6 (\$60)

The 2014 is a luscious, rich Sagrantino Passito, with full body, excellent depth of flavor (cherry, cassis, cedar, toast, cranberry), good balance, and a very long, moderately tannic finish. Very fine quality; warrants further aging. Excellent value. Aged 36 months: 6 months in oak casks, 18 months in oak barrels, and 12 months in glass-lined cement vats. 14.5% [2022-2030] ♦ Chiusa di Pannone is a superb single vineyard Sagrantino. It is supple in texture, full bodied, and very well balanced; a wine with excellent depth and flavor (plum, cassis, cherry jam, toast, cedar), and a tannic, long finish. Great value; a wine that is approachable now (due to its balance and concentration), but also one likely to develop well until at least 2028. Aged 30 months in oak barrels, and several months in cement vats. Organic. 15% [2022-2028] Omniwines Distributing, Flushing, NY 718.353.8700 and others

ARNALDO-CAPRAI SOC. AGR.

- **2015 ‘COLLEPIANO’, MONTEFALCO ★★★★★**
SAGRANTINO, \$216/6 (\$54)
- **2015 ‘VALDIMAGGIO’, MONTEFALCO ★★★★★**
SAGRANTINO, \$300/6 (\$75)

Two very fine Sagrantinos from the highly rated 2015 vintage. The Collepiano is a beautifully balanced, concentrated wine that is full bodied, complex in flavor (cassis, blackberry, blueberry jam, cranberry, toast, cedar), very long on the palate, and tannic and persistent in the finish. Still very young; best after 2025. Aged

22 months in French oak barrels. 15% ♦ Valdimaggio Sagrantino comes from a lakeside estate vineyard (Vigna del Lago) whose vines are more than 40 years old. It is a luscious wine with very ripe fruit character (plum jam, cassis, red licorice), evident oak complexity (vanilla, toast, cedar), fine balance, and a harmonious, long finish. Because of its richness, it is approachable now, but for optimal drinking best after 2024. Aged 24 months in French oak barrels. 15% [both wines 2025-2030] Wilson-Daniels, Ltd., St. Helena, CA 707.963.9661

AZ. AGR. SCACCIADI AVOLI, 2016 MONTEFALCO SAGRANTINO PASSITO, \$296/12 375 m.l. (\$37/375 m.l.)

★★★★★

Very young Passito, this 2016 it is intensely fruity (cherry, kola nut, cranberry, pomegranate, cassis), with evident oakiness (toast, tobacco, cedar), crisp acidity, good balance, and very long finish. Still quite young; warrants 4+ more years of aging. Excellent. Grapes dried for 10+ weeks. Aged 24 months in new oak barrels. 14% [2025-2032] Volio Imports, 720.536.5714

DEVIS ROMANELLI, 2016 'MEDEO', MONTEFALCO SAGRANTINO, \$300/6 (\$75)

★★★★★

A luscious, complex Sagrantino with smooth texture, excellent depth of flavor (blackberry, cassis, cedar, oak), good balance, and tannic, long finish. Still quite young; warrants at least three more years of aging. Aged 24 months in French oak barrels. Medeo is named for Amadeo Romanelli, who founded the company in the 1970s. This wine is only made in the best vintages. 83 cases. 16% [2023-2030] Tanaro River Imports, Irvine, CA 949.870.6549

FATTORIA COLLEALLODALE – MILZIADE ANTANO



FATTORIA COLLEALLODALE — MILZIADE ANTANO, 2015 COLLEALLODOLE, MONTEFALCO SAGRANTINO, \$648 (\$81)

★★★★★

Perhaps Milziade Antano's best version yet of this wine: rich and complex in flavor, velvety in texture, nicely balanced, and very long and powerful on the finish, tasting of cassis, blueberry jam, cherry, toast, cedar, green olive, and oak. Somewhat tannic; like to be at its best after 2024. Exceptional. From 40+ year old vines. Aged 31 months in oak, including 16 months in large oak barrels. 108 cases. 15.5% [2022-2028] T. Edward Wines, New York, NY 212.233.1504

LA VENERANDA SOC. AGR., 2016 MONTEFALCO SAGRANTINO, \$220/6 (\$55) ★★+
 Very toasty and rugged in style, the 2016 La Veneranda is a powerful, young Sagrantino with intense oak, vanilla, berry jam, red currant, cassis, and tobacco flavors, and a long, full finish. A big wine, in need of at least 3 more years of aging. Aged 36 months in oak barrels. 1,000 cases. 16% [2024-2028] ViVino Selections, Pittsburg, PA 412.921.8093

MORETTI OMERIO SOC. AGR., 2015 MONTEFALCO SAGRANTINO, \$260/6 (\$65) ★★★★★
 Quite richly flavored, full bodied, and youthful, this is a tannic Sagrantino with blackberry, cherry, black licorice, and oak flavors, and a powerful, long finish. Impressive; likely at its best after 2025. Aged 12 months in French oak casks. Certified organic. 14.5% [2025-2030] AP Imports, New York, NY 212.395.9463

Editorial Policy: All editorial content in RESTAURANT WINE®—including articles, reviews, tasting notes, images/graphics, and photography—is professionally responsible and reliable, and is not supported by payment (including goods and services) of any kind.

RUGGERI G. SOC. AGR., TENUTA COL FALCO, 2014 MONTEFALCO SAGRANTINO PASSITO, \$272/12 500 m.l. (\$34/500 m.l.) ★★★★★
 Very rich and fleshy in style, this is an opulent 2014 Sagrantino Passito, with complex flavors (blackberry jam, plum jam, maple, cassis, cedar, oak), excellent balance, and a very long finish. Excellent; drinks well now but can hold for 5+ more years. Great value. Aged 18 months in oak barrels. 250 cases (500 m.l.) 15% [2022-2028] Franciacorta Imports, New York, NY 646.331.7482

UMBRIA RED WINES — Medium Priced: \$80-\$160/case (\$10.10-\$20/btl. full retail)

AGRICOLA GORETTI, 2018 'FONTANELLA', UMBRIA ROSSO (IGT), \$120 (\$15) ★★★★★
 Great value, this is a terrific wine at the price. It is supple, medium rich, and full bodied, with good balance and flavor (blackberry, plum, herbs), and a medium length finish. Drinks well now, but can develop a bit further. 85% Sangiovese, 15% Merlot. Unwooded. 13.5% [2022-2023] Tricana Imports, Glen Cove, NY 516.935.4080

ANTONELLI SAN MARCO



ANTONELLI SAN MARCO

- **2019 'BAIOCCO', SANGIOVESE, UMBRIA ROSSO (IGT), \$120 (\$15)** ★★+
- **2017 'CONTRARIO', UMBRIA (IGT), \$200 (\$25)** ★★★★★

The Baiocco is a very good wine: fruity in flavor, moderately intense, and crisp on the finish, tasting of cherry and plum, with lightly herbal overtones. For current drinking. 100% Sangiovese. Unwooded. Organic. 14% [2022-2023] ♦ Contrario is a much richer, more tannic wine, made solely from Sagrantino. This wine is ripe and complex in flavor (plum, tobacco, cassis, red currant), full bodied, balanced, and smooth and long on the finish, with evident tannin. A serious wine, but much more approachable than a Montefalco Sagrantino. Can be aged further; likely at its best after 2023. Great value. Aged 18 months in stainless steel and 3 months in cement vats. 14.5% [2023-2026] Omniwines Distributing, New York, NY 718.353.8700 and others

