



by Ronn Wiegand



STAR LISTINGS



SANGIOVESE & BLENDS — Expensive: \$401-\$800/case (\$50.10-\$100/btl. full retail)

**AZ. AGR. FORNACINA, 2009 BRUNELLO
DI MONTALCINO, \$520 (\$65) ★★★★★**

Full bodied and intensely flavored, this Brunello is long on the palate, complex in character (plum, black licorice, red currant) with light toastiness, and mildly tannic on the finish. Excellent. Can be aged a bit. From organically grown grapes. Aged 36 months in Slavonian oak barrels. 15% [2015-2020] Villa Italia, S. San Francisco, CA 650.873.6060

SANGIOVESE & BLENDS — High Priced: \$201-\$400/case (\$25.10-\$50/btl. full retail)

**AZ. AGR. FORNACINA, 2012 ROSSO
DI MONTALCINO, \$224 (\$28) ★★★★★**

Quite rich and full bodied for a Rosso, this is an impressive wine. It is concentrated, balanced, and long and mildly tannic on the finish. In aroma/flavor, it tastes of ripe fruit, roasted nut, and spicy oak. Excellent value. From organically grown grapes. Aged 12 months in Slavonian oak barrels. 14% [2016-2018] Villa Italia, S. San Francisco, CA 650.873.6060