

September 2021

## **L'APPARITA 2018**

**99**

### **Toscana IGT**

The 2018 L'Apparita is a total stunner. Ama's 100% Merlot is usually a wine of bombastic intensity, but the 2018 marks a departure from that style, as it is all finesse and nuance. Blackberry jam, spice, menthol and lavender are some of the aromas and flavors that open in an Apparita that dazzles with its precision and nuance. Rain at the end of August pushed out harvest and gave Marco Pallanti the ideal conditions to craft this gorgeous wine.

## **CASTELLO DI AMA VIGNETO BELLAVISTA 2018**

**98**

### **Chianti Classico Gran Selezione DOCG**

The 2018 Chianti Classico Gran Selezione Vigneto Bellavista marries Sangiovese and Malvasia Nera, a combination that works so well. The Bellavista is a powerful, vertical wine endowed with explosive and tremendous energy. Like all the top wines, it needs the better part of a decade to show all it's got. Gravel, smoke, leather, licorice and scorched earth.

## **CASTELLO DI AMA VIGNETO LA CASUCCIA 2018**

**97**

### **Chianti Classico Gran Selezione DOCG**

The 2018 Chianti Classico Gran Selezione Vigneto La Casuccia is fabulous. A heady, opulent wine, the 2018 possesses tremendous energy to match its explosive personality. The plush fruit and soft, silky curves are pure Casuccia. The 2018 needs at least a handful of years in bottle, as it is a wine that only truly blossoms with time.

## **HAIKU 2018**

**95**

### **Toscana IGT**

The 2018 Haiku is fabulous. In fact, the 2018 might be the best vintage yet, as it has a bit more resonance and persistence than some of the earlier editions. Succulent dark cherry, plum, spice, new leather and spice build into the resonant finish.

## **CASTELLO DI AMA SAN LORENZO 2018**

**94**

### **Chianti Classico Gran Selezione DOCG**

The 2018 Chianti Classico Gran Selezione Castello di Ama San Lorenzo is a deep, potent wine. Black cherry, gravel, smoke, licorice, chocolate, spice infuse the San Lorenzo with tons of dark Sangiovese character. A heady, muscular wine, the 2019 exudes tremendous richness. I would give it a few years. The 2018 is a wine of aromatic intrigue and intensity.

## **CASTELLO DI AMA SAN LORENZO 2017**

**94**

### **Chianti Classico Gran Selezione DOCG**

The 2017 Chianti Classico Gran Selezione Castello di Ama San Lorenzo is a fabulous choice for readers looking for an Ama wine to drink now. Radiant and expressive, with striking depth and exceptional balance, the 2017 is pure seduction. Sweet red cherry, kirsch, rose petal, blood orange and spice fill out the layers effortlessly. This is so beautifully done.

## **MONTEBUONI 2018**

**93**

### **Chianti Classico Riserva DOCG**

A new wine in this range, the 2018 Chianti Classico Riserva Montebuoni is effusive, deep and powerful. Black cherry, plum, spice, leather and dried herbs all open in the glass. Bright saline notes extend the finish nicely. The 2018 offers a compelling balance of fruit richness and energy,

## **AMA 2019**

**92**

### **Chianti Classico DOCG**

A silky, open-knit wine, the 2019 Chianti Classico Ama is wonderfully alluring from the very first taste. This gracious, aromatically expressive Chianti Classico from the estate's young vines, will drink beautifully upon release.

## **IL CHIUSO 2019**

**92**

### **Pinot Nero di Toscana IGT**

The 2019 Pinot Nero Il Chiuso is bright, fresh and beautifully perfumed. In 2019, the Il Chiuso is all grace. Crushed rose petal, sweet red berry fruit, cinnamon and cedar are all laced together in this silky, mid-weight Pinot from Ama. I would give this a few years in bottle for the aromatics to open.

## **AL POGGIO 2020**

**92**

### **Chardonnay di Toscana IGT**

Bright, fresh lemon peel, mint, white pepper and lemon confit all grace this airy, super-expressive Chardonnay 2020 Al Poggio. All the elements are so wonderfully balanced.

## **VINSANTO 2015**

**93**

### **Chianti Classico DOC**

The 2015 Vin Santo del Chianti Classico is done in an understated style that leans more towards the non-sweet wine end of the spectrum than towards Vin Santo. Hints of orange peel, hazelnut and spice linger nicely.