



Wine Spectator Tasting Highlights May 22, 2015:

9 Food-Friendly Red Values from Tuscany

This group of reds highlights the Sangiovese grape, whose bright fruit, earth and spice notes, and appealing freshness make it a fine partner for food. Salume, pasta with ragù, sausage, and even fish or seafood with tomato-based sauces are excellent pairings. The Tenuta Frescobaldi di Castiglioni delivers more heft, with ample oak flavors and tannins, so think grilled meat.

90 pts Poggiotondo Chianti Superiore 2011

This offers complexity and personality, exhibiting cherry, leather, spice, tobacco and wild herb flavors. Balanced and firm, with a long aftertaste of tobacco and herb. Drink now through 2020.

87 pts Poggiotondo Toscana 2012

This red starts out with strawberry and raspberry flavors, accented by light spice and tobacco notes. Firms up on the finish. Sangiovese, Merlot and Syrah. Best from 2016 through 2020.