



Super-Tuscans

Tuesday, October 16, 2018

Reception Wine: 6:00 PM, Formal Tasting: 6:20 PM

Faculty Club, Univ. of Toronto, 41 Willcocks Street, Toronto

Members' Fee: \$79; Guests'/Non-Members' Fee: \$99

We can either blame or thank the media for the term "Super-Tuscan" developed in the '70's. Either way, the term is now used to describe superb, high quality wines from Tuscany Italy and Toronto Vintners presents eight Super-Tuscan wines in October.

There was a time when the quality of Tuscan and Chianti wines was falling. Then some visionary and rebellious winemakers, disheartened by the failing reputation of these wines and frustrated by the rigidity of DOC and DOCG regulatory requirements for permissible grape varieties and aging, starting crafting new blends of grapes. It was Piero Antinori who started it all in 1970 in an attempt to redeem the appalling reputation for Chianti at that time. Because his wine didn't conform to the Chianti Classico recipe that called for white wine, he had to concoct a different name for his wine. He selected Tignanello, the name of the vineyard. The earliest Super-Tuscans epitomized experimentation and daring. Eventually, they ended up producing remarkable wines that caught the attention of the oenophile world and thus, the "Super-Tuscan" was concocted.

There are virtually no rules for Super-Tuscans. They can be made with just about any grape varietal. Some use Sangiovese exclusively or Merlot or Cabernet Sauvignon exclusively. Other winemakers use varying combinations of Merlot, Cabernet Sauvignon, Cabernet Franc and other international varieties in crafting Bordeaux-style blends. The variety and/or blend can be practically anything and producers frequently fine-tune the wines by varying the composition of the blends from year to year.

Our line-up features eight wines, including an Antinori Tignanello, that have been highly rated by experts. All contain the Sangiovese grape but that's the only characteristic they share in common. In one wine, it's the predominant grape; in one, it makes up the smallest percentage; and in others, its amount varies. Cabernet Sauvignon appears in all but one wine and the percentage varies. In general, Super-Tuscan wines are full-bodied and rich, with dark fruit aromas and opulent flavors resulting from the different grape varieties. We hope you will come out and enjoy these wines.

The event price includes a reception wine, bread, appetizers and our main wines. Please refrain from wearing scented products. Dress is business casual. Newcomers and those wishing more tutoring are encouraged to sign up for our Newcomers' Table on our registration page.

REGISTER/ BUY TICKETS

[Register/buy](https://form.jotform.com/tvc_wine/super-tuscans) tickets online at https://form.jotform.com/tvc_wine/super-tuscans You must register online and then can pay by credit card or by cheque. **ALL ticket sales/reservations are final.** You will be sent an email confirmation after completing your registration. If you tried to register but did not receive your confirmation by email, please contact torontovintners@gmail.com before trying to register again.



Tasting Notes and Information – Super Tuscans

2013 Castello Di Bossi Corbaia \$67

“70% Sangiovese and 30% Cabernet Sauvignon, the 2013 Corbaia offers good balance and overall intensity. The bouquet shows dark notes of black fruit, cured leather and spice. The effect is more robust and brooding overall, thanks to the dense and sophisticated personality put forward by this Tuscan blend. There is a note of cherry sourness on the close.” Monica Lerner. 31st Oct 2017, 233, *The Wine Advocate*. www.robertparker.com Maturity 2017 – 2028. 91 pts

2013 Antinori Tignanello \$105

“This is amazing on the nose with blackberry, black truffle, dried cherry and hints of tobacco. So complex on the nose. Almost no need to taste it. Full body, soft and velvety tannins, and a persistent, fabulous finish. The mouthfeel is magic. 80% Sangiovese and 20% Cabernet Sauvignon. Drink or hold.” James Suckling. 97 pts

2012 Grattamacco - Bolgherei Superiore \$90

“The first word that comes to mind when describing this wine is seamless. . . . offers a generous and forthcoming succession of dark fruit and spice-driven flavors that fit together like a long chain of pearls on a necklace. It's impossible to taste where one flavor starts and the next one ends. That balanced and harmonious approach is evident in the mouth where it offers a silky, smooth and long textural impression. I suggest another few years of bottle aging before popping the cork on this beautiful blend of 65% Cabernet Sauvignon, 20% Merlot and 15% Sangiovese. This is no doubt the best wine from Grattamacco tasted in the past decade.” Monica Lerner. 28th Oct 2016. 227, *The Wine Advocate*. www.robertparker.com Maturity 2017 – 2035. 96 pts

2012 Ruffino Modus \$30

“Made in equal parts Sangiovese, Merlot and Cabernet Franc, this opens with aromas of black plum and espresso. The palate delivers dried wild cherry, mocha and vanilla with fine-grained, somewhat drying tannins. Enjoy soon.” Kerin O'keefe, Italian Editor for *Wine Enthusiast*. 87 pts.

2011 Brancaia Il Blu \$90

“A landmark wine on all levels, the 2011 Il Blu really seems to love the heat of the vintage. Barbara Widmer says that heat spikes followed by intermittent cool spells helped to establish complexity in her wines. Il Blu is 50% Sangiovese,

45% Merlot and 5% Cabernet Sauvignon. The nose is painted in broad strokes of espresso bean, black cherry, baking spice and moist tobacco. The mouthfeel is infinitely soft and supple.” Monica Lerner. 30th Oct 2014. 215, *The Wine Advocate*. www.robertparker.com Maturity 2015 – 2028. 94 pts.

2012 Carpineta Fontalpino Do Ut Des \$29

“Blend of Sangiovese, Merlot and Cabernet Sauvignon in equal parts. This is a heavily oak-driven wine with spicy notes of cinnamon and crushed clove that segue to black fruit, prune, crushed mineral, pencil shavings and Graham cracker. There are many, many descriptors that can be applied to the very fluid and complex bouquet. This is a bold and masculine effort with lasting tones of barbecue smoke and Mahogany. There is a point of tannic astringency that should soften with another five years of bottle aging.” Monica Lerner. 29th Oct 2015. 221, *The Wine Advocate*. www.robertparker.com Maturity 2016 – 2024. 90 pts

2010 Rocca Delle Macie, Roccato \$59

“The estate's top wine, the 2010 Roccato is a 50-50 expression of Sangiovese and Cabernet Sauvignon that opens with a dark ruby-garnet color and a pretty aromatic display that spans from dried berry and cassis to exotic spice and dried garden herb. This is without a doubt Rocca delle Macie's most complete and complex wine and the encouraging results of the 2010 vintage are on full display here. The bouquet is especially buoyant and bright. In the mouth, however, the wine offers density, firmness and menthol-laced freshness.” Anticipated maturity: 2014-2023. Monica Lerner. 28th Aug 2013. 208, *The Wine Advocate*. www.robertparker.com 90+ pts.

2012 Michele Satta, Piastraia Bolgheri Superiore \$39

“Beautiful aromas of blueberry, blackcurrant and dark chocolate follow through to a full body with round, silky tannins and a walnut, berry and dried-mushroom aftertaste. A blend of merlot, sangiovese, cabernet sauvignon and syrah. Delicious young red from this coastal region of Tuscany. Drink or hold.” James Suckling. 93 pts