

CHIANTI WINE LIST

BANFI - 2006 Chianti Classico

Cherries, strawberries and a hint of mint follow through to a medium- to full-bodied palate, with spice, vanilla and berry character. Long finish. Slightly lean, but focused and fine. **\$12.10**

BELL'AGIO - Chianti Wicker 2007

Ruby-red with patches of purple. Full and reminiscent of violets. Dry, smooth with zesty notes of cherry and berry fruit. Ideal with veal, pastas, and cheeses. **\$11.20**

CASTIGLIONI MARCHESI DE' FRESCOBALDI Chianti 2006

Lots of blackberry and mushroom character on the nose and palate. Full, round and delicious. **\$13.10**

FELSINA - Chianti Classico Berardenga 2005

Lavender and blackberry aromas follow through to a medium-to-full body, with a solid core of fruit and a tangy aftertaste of citrus fruit and dried cherry. **\$12.10**

LE CORTI - Chianti Classico 2005

Tightly woven, with fresh berry and mineral character. Medium-bodied, with a slightly astringent mineral finish. Needs food. **\$16.70**

PLACIDO CHIANTI CLASSICO – Reserva 2004

Nice. Perfect match for a hearty pasta dish like spaghetti and meatballs. A little red fruit mixed with great earthy and leathery undertones on the nose and palate. The acidity mixes well with tomato-based food, and I can see having this with pizza as well. Medium finish, with a nice mouth feel all the way through. Great value. **\$14.90 - \$7.00**

SAN FELICE - Chianti Classico 2006

Delicate, with fresh plum and clean mineral character. Fresh palate, with a light finish. **\$15.90**

SANTE – 1005 Chianti

grapey, with melted chocolate. Seems more like a 2005. Good simple, fruity wine. **\$11.20**

TIZIANO - Chianti - 2006

Very good QPR Chianti. Fresh sour cherry aromas and flavors, kind of like the Italian equivalent of Beaujolais. Not complex, but a great wine for pizza and pasta with red sauce, served slightly colder than you would most red wines. **\$9.35**