

Wine Spectator

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8 Food-Friendly Tuscan Reds at 90+ Points

Diverse Sangiovese-based wines from Chianti, Montalcino and Montepulciano, all priced at \$24 or less

Eszter Balogh

Tasting Highlights' wine reviews are fresh out of the tasting room, offering a sneak peek of our editors' most recent scores and notes to WineSpectator.com members.

In this week's selection, we're highlighting Sangiovese values from the grape's homeland, Tuscany. Italy's top Tuscan reds can fetch triple-digit prices, but these outstanding wines have all scored 90 points or more and are all priced at \$24 or less.

As fans of Tuscany's reds know, the region is not a monolith, and these bottles display the diversity of styles and flavors that Sangiovese can offer. Lunadoro's Vino Nobile di Montepulciano Pagliareto puts emphasis on elegance and earthy notes of forest floor and tobacco, a profile similar to that shown in Podere Brizio's Rosso di Montalcino. Poggio Landi, one of several estates owned by billionaire Alejandro Bulgheroni, brings another red from the intensely warm town of Montalcino. This wine offers powerful cherry and iron notes that have a kindred spirit in Marchesi de' Frescobaldi's Chianti Classico Tenuta Perano, which is a terrific value. Fans of a generous style can look to Dei's Rosso di Montepulciano, which is ready to enjoy now with its abundant berry aromas and integrated tannins.





TENUTE DELLA
FAMIGLIA CECCHI

VILLA ROSA

Chianti Classico Ribaldoni 2016

Score: 90 | \$24

WS review: Though concentrated, this red is also fluid and lively, its acidity supporting the flavors of cherry, rosemary, loam and iron. Compact, balanced and long, with a tangy, mouthwatering finish. Best from 2021 through 2035. 1,000 cases made, 200 cases imported.—B.S.