

CASTELLO DI BOSSI 2006 CHINATI CLASS. RSRV. BERARDO CASTELNUOVO BERARDENGA	(\$30.00)	RED	90
CASTELLO DI BOSSI 2006 MERLOT GIROLAMO	(\$55.00)	RED	93+
CASTELLO DI BOSSI 2006 CORBAIA	(\$65.00)	RED	94
CASTELLO DI BOSSI 2001 VIN SAN LAURENTINO	(\$90.00; 375 ml)	SWEET WHITE	95

Readers would do well to check out these new wines from Castello di Bossi, which are easily some of the most exciting reds made in Tuscany in 2006. The **2006 Chianti Classico Riserva Berardo** (Sangiovese) is a vibrant, perfumed offering layered with dark cherries, violets and sweet spices. The French oak is a touch intrusive given the wine's mid-weight structure. Nevertheless, this is a very fine bottle for the money. Anticipated maturity: 2012-2020. The **2006 Merlot Girolamo** is marvelous. Fabulously explosive on the palate, the Girolamo displays superb purity in dark fruit that speaks with a distinct and highly eloquent Tuscan accent. A textured, multi-dimensional finish rounds things out in grand style. Anticipated maturity: 2012-2022. Tuscan warmth shines through the **2006 Corbaia**, adding considerable depth and richness to dark cherries, plums, rosemary, dried herbs and flowers. The fruit is

backed up with plenty of structure and acidity as this 70% Cabernet Sauvignon/30% Sangiovese blend opens up in the glass. The Corbaia is another stunningly beautiful bottle from Castello di Bossi. Anticipated maturity: 2012-2026. The **2001 Vin San Laurentino** emerges – or rather oozes – from the glass with scents of toffee, espresso, baking spices, and dried flowers. With a staggering 288 grams of residual sugar, the San Laurentino saturates the palate from start to finish in a rich, opulent style that must be tasted to be believed. The 2001 doesn't quite match the level of the profound 2000, but it comes awfully close. The Vin San Laurentino is 50% Sangiovese, 25% Trebbiano and 25% Malvasia that spent eight years in small oak caratelli. Anticipated maturity: 2010-2020. A Leonardo Lo Cascio Selection, Winebow, Montvale, NJ; tel. (201) 445-0620