

# BEST CELLARS WINE MERCHANTS

## WINE LIST

### ITALY

#### **Castello della Paneretta, Barberino Val d'Elsa, Tuscany**

The beautiful castle of Paneretta stands in the Tuscan hills south of Florence amid 300 hectares of farmland and 15 hectares of vineyards devoted to the region's two native grape varieties; Sangiovese and Canaiolo. The wines of Paneretta are beautifully focussed, beautifully balanced and concentrated, and wonderfully pure and authentic expressions of the Tuscan soil and character. Deeply perfumed, mouth-filling and with a long, long aftertaste, these are great wines with tremendous elegance and personality. Torre a Destra is 100% Sangiovese and Terrine 50% Sangiovese and 50% Canaiolo.

<b>Chianti Classico 2017, DOCG</b>	€276
<b>Chianti Classico Riserva 2016, DOCG</b>	€360
<b>Terrine 2011, i.g.t Toscana</b>	€420
<b>Torre a Destra 2013, i.g.t Toscana</b>	€480

#### **Pietro Beconcini Agricola, San Miniato, Tuscany**

Leonardo Beconcini and Eva Bellagamba own and run this estate just outside the incredibly pretty village of San Miniato, not far from Pisa. They grow mainly Sangiovese for their Chianti Antiche Vie, a deliciously soft, smooth, round and fruity red wine, and other Tuscan reds. They also, uniquely in Tuscany, grow Tempranillo grapes, better known as the classic grape of Rioja and Ribeira del Duero in Spain. The Tempranillo vines are believed to have been brought to their part of Tuscany by pilgrims on the route from northern Spain to Rome in the middle ages. The winery is organic, and the focus is on producing small quantities of rich, concentrated red wines.

<b>VEA 2019, i.g.t. Trebbiano Macerato</b>	€300
<b>Chianti Antiche Vie 2019, DOCG</b>	€240
<b>Maurleo 2014, i.g.t.</b>	€240
<b>Chianti Riserva 2017, DOCG</b>	€300
<b>Reciso 2012, i.g.t., Sangiovese Alta Toscana</b>	€420
<b>Reciso 2012, i.g.t., Sangiovese Alta Toscana</b>	€480 – case of 6 magnums
<b>Ixe 2014, i.g.t. Natural Tempranillo</b>	€276
<b>Ixe 2014, i.g.t. Natural Tempranillo</b>	€300 – case of 6 magnums
<b>Vigna alle Nicchie 2011, i.g.t., Tempranillo Old Vineyard</b>	€540

#### **Il Palagio di Panzano, Panzano in Chianti, Tuscany**

This is the kind of wine estate I love, where all the really great wines come from. Il Palagio is a small family-owned and run winery outside the village of Panzano, in Greve in Chianti, in the middle of the area that makes most of the region's truly great wines. Monia Piccini and her husband Franco run an entirely organic vineyard in a quest to maximise the character and expression of their soils. They grow mostly Sangiovese, having pulled up the Merlot vines, and a little Cabernet. Their grapes – 100% Sangiovese - for the Chianti Classico are laboriously harvested by hand and then fermented in stainless steel temperature-controlled tanks. The wine is aged for up to 18 months in medium-sized oak barrels, and then for a further year in the bottle, before release. The Chianti is a bright ruby red with fresh acidity, with aromas of cherries and red fruits, fresh oak and earth.

The estate's igt, Ignobile, is another pure Sangiovese red full of fruit, flavour, vigour and the character of Tuscany's finest soils. It is made with the same passion as the Chianti Classico, being harvested entirely by hand, then fermented and aged in stainless steel to retain the fruit character typical of Sangiovese.

<b>Ignobile 2017, igt</b>	€240
<b>Le Bambole 2014 Gran Selezione</b>	€960

### **Renzo Marinai, Conca d'Oro, Panzano in Chianti, Tuscany**

Renzo Marinai's estate is set against one of the most charming backdrops in the Chianti area, stretching over a hill overlooking the surrounding valleys and fields. The Cecione estate takes its name from the ancient Church of San Martino a Cecione, close to the Castle of Panzano, which dates back to the year 1600.

Renzo Marinai has managed the estate since 1996. The vineyard is organic and produces one of the great red wines of Tuscany, from 90% Sangiovese and 10% Cabernet.

After fermentation the wine spends a year in large oak *botte*, then a further three months in the bottle before release. Classical music plays throughout the cellars, and it's always Mozart as there are no sudden bangs or crashes, says Renzo. He admits to not being sure if it helps the quality of the wine, but he is certain that it doesn't hurt.

Renzo Marinai Chianti Classico is a powerful, concentrated, focused and complex red and will evolve and improve for many years in the bottle.

<b>Chianti Classico 2017, DOCG</b>	€420
<b>Chianti Classico Riserva 2016, DOCG</b>	€516
<b>Chianti Classico 2011 Gran Selezione</b>	€960

### **Fattoria Le Fonti, Panzano in Chianti, Tuscany**

At last, the beautiful Tuscan red wines from Fattoria Le Fonti in Panzano, right in the heart of Chianti Classico have arrived. Run by Guido & Vicky Vitali, Le Fonti produces very typical Sangiovese-based wines full of colour, aromas and rich fruit flavours.

The vineyards here have been replanted over the past two decades and the old stone cellars have been renovated and expanded. The vineyards, right on the edge of the tiny village of Panzano in Chianti, are planted mainly with Sangiovese but with a little Merlot and Cabernet Sauvignon.

Le Fonti's wines have been growing in quality and reputation and Guido and Vicky's determination has begun to be rewarded with awards from leading wine publications, including the Gambero Rosso.

<b>Chianti Classico 2012, DOCG</b>	€300
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### **La Massa, Conca d'Oro, Panzano in Chianti, Tuscany**

La Massa is a highly respected estate, situated in the very best part of Tuscan wine country; the sun-drenched south-facing Conca d'Oro. Owner Giampaolo Motta is a perfectionist who has gone to extraordinary lengths to ensure that he plants the best grape variety in each individual part of his 27-hectare property to ensure the best results. He makes two wonderful i.g.t wines here: La Massa (Sangiovese 60%, Merlot 35% and Cabernet Sauvignon 5%) and Giorgio Primo (Sangiovese 50%, Merlot 40%, and Cabernet Sauvignon and Petit Verdot for the last 10%). Very low yields – less than a kilo per vine for the Giorgio Primo – and rigorous selection makes these wines among the most concentrated and focussed of all Tuscany's offerings.

<b>Giorgio Primo 2004, i.g.t Toscana</b>	€960
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### **Cá Marcanda, Bolgheri, Tuscany**

Cá Marcanda is Gaja's new purpose-built winery at Castagneto Carducci on the Tuscan coast, where he has planted 150 acres mainly with Cabernet Sauvignon and Merlot and some Cabernet Franc and Syrah. The area is excellent for growing these grape varieties, with hot summer days freshened by sea breezes and cool night-time temperatures ideal for fully ripened grapes. Gaja's aim here is to transfer the experience of his Piedmontese culture to a Tuscan setting.

<b>Magari 2002, i.g.t.</b>	€720
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## Conti Malacari, Le Marche

The Malacari family line goes back far into Italy's history, with the current family home and winery, Villa Malacari, built in 1668.

Alessandro Malacari Starrabba carries on the family winemaking tradition, using only the local Montepulciano grapes for these two red wines. Of the 16 hectares of vineyards, five contain vines that are over 40 years old, producing naturally low yields and lending richness and complexity to the wines. These are very refined examples of the region of Marche's traditional wines.

The grapes are picked by hand, loaded into small boxes to minimizing bruising and brought within 90 minutes to the cellar, where they are sorted, again by hand, before undergoing eight days of fermentation in stainless-steel tanks. The finished wine is then aged in oak barrels for between nine and 12 months depending on the vintage.

**Villa Malacari Rosso Conero 2013**, DOC, Montepulciano €300

**Rocca 2014**, igt Marche Rosso €240

## Cantina Trappolini, Castiglione in Teverina, Lazio

On their small family estate in a valley bordered by the Tiber River that runs on into the centre of Rome and the Vulsinii Volcanic Mountains, near the little town of Orvieto, Roberto & Paolo Trappolini are the third generation of their family to produce stunning wines. They grow some of Italy's greatest treasures – grape varieties such as Procanico, Grechetto, Malvasia and Montepulciano among others. Their white wines are bursting with freshness, full of the aromas of flowers and with a minerality that is rare in wine today. All completely dry, the Trappolini white wines are a joy to drink. The Grechetto and Procanico are from the estate's volcanic soils are among the best white wines I have had the pleasure to taste in Italy.

**Grechetto 2016**, DOC €276

**Procanico 2016**, DOC €276

**Cenereto 2016**, DOC, Montepulciano & Sangiovese €240

## Azienda Agricola La Chiara, Gavi, Piedmont

La Chiara is a family-owned wine estate of a round 25 hectares just outside the town of Gavi in the hills of Piedmont. Dario Bergaglio, and his father Roberto, have been working hard to raise the quality of the estate's wines and they have introduced many technological advances, including the use of nitrogen to keep the grapes fresh during crushing and fermentation. The result is white wines of great elegance and fragrance, with tons of complexity and finesse.

The Ciaparin is made from 100% Chardonnay, unoaked for maximum freshness and minerality. Ciaparin is a fresh, floral, dry and elegant white wine that is excellent as an aperitif and with cold dishes such as chicken salads, as well as with roast chicken, fish and pork.

Gavi La Chiara is a classic Gavi made from 100% Cortese grapes grown in hillside vineyards overlooking the picturesque town of Gavi in the Piedmont hills. This is a deliciously fresh, fragrant and crisp dry white wine with wonderful white fruit aromas and fine complexity. It is a lovely aperitif and very good too with a range of dishes, especially chicken, grilled fish, soft cheeses and risotto.

The Gavi Gropella comes from older vines and is both vinified and aged in small oak barrels for a much fuller, richer, more complex flavour.

Dario's Spumante is a great example of the style and quality of sparkling wine, made by the traditional Champagne method, coming from Italy now. It is beautifully elegant and rich, full of flavour and a real discovery in my book

**Ciaparin 2019**, Chardonnay, DOC €240

**Gavi 2019** La Chiara, DOCG €252

**Gavi Gropella 2019**, DOCG €300

**Spumante Brut** La Chiara Metodo Classico €420

### **Cascina la Ghera, Moasca, Piedmont**

Massimo Pastura is in charge of this historic family estate in the hills of Piedmont and he has built a strong reputation here for wines of outstanding character and quality. The estate and the wines have been singled out for high praise by Wine Spectators, as follows; *"Top quality and easily approachable - characteristics that describe the entire range of reds and whites from this historic winery, one of the standard bearers in the Asti area of Piedmont. The top label is the superb and much-lauded Barbera d'Asti Vignassa, without doubt one of the finest Barberas produced in this area."* Consistently top-rated by all the major Italian and international wine guides, La Ghera's wines are 100% estate-produced and bottled from native grapes such as Barbera, Cortese and Timorasso, and reflect the distinctive and unique terroir of this classic wine region.

<b>Gavi 2014 Il Poggio, DOCG</b>	€264
<b>Gavi 2016 Il Poggio, DOCG</b>	€300
<b>Piagé Barbera d'Asti 2016, DOCG</b>	€240

### **Poderi Aldo Conterno, Monforte d'Alba, Piedmont**

Aldo Conterno is generally recognised as the greatest producer of Barolo. He is dedicated to the pursuit of quality in all his wines and restricts vineyard yields to levels well below those approved by law to produce wines of particular concentration and intensity. A master of the Nebbiolo grape, his Barolos are the benchmarks by which other growers' wines are judged, Conterno is also adept at coaxing tremendous character from other important local grape varieties such as Barbera.

<b>Quartetto 2003, Langhe DOC</b>	€125 per bottle
<b>Barolo 2004, DOCG</b>	€130 per bottle
<b>Barolo Vigna Colonello 2004, DOCG</b>	€225 per bottle
<b>Barolo Romirasco 2004, DOCG</b>	€250 per bottle
<b>Barolo Granbussia Riserva 2000, DOCG</b>	€365 per bottle
<b>Barolo Granbussia Riserva 2001, DOCG</b>	€420 per bottle

### **Bruno Giacosa, Neive, Piedmont**

Bruno Giacosa's philosophy is simple; respect for tradition in the vineyard and in the cellar. It is a philosophy that has put him at the fore of a small group of passionate and inspirational wine-makers that includes Aldo Conterno and Roberto Voerzio. He is uncompromising in his values and commitment, bottling his wine only in good years, rejecting the use of barriques in favour of traditional *botte*, and striving to capture the essence of native grape varieties grown in his beloved Piedmontese soil. Many leading wine writers regard him as among the best handful of growers in Piedmont, and a taste of his wonderful wines immediately confirm that view.

<b>Barbaresco 2003 Asili, DOCG</b>	€2,220
<b>Barolo 2003 Le Rocche del Falletto, DOCG</b>	€2,760
<b>Spumante Extra Brut 2003, (100% Pinot Noir)</b>	€600

### **Roberto Voerzio, La Morra, Piedmont**

Roberto Voerzio is perhaps the greatest perfectionist working in Italy today, hand-tending each and every vine himself so the health of each plant can be individually assessed. Fertilization is carried out by hand so that the health of each plant is individually addressed, and the vineyard is run entirely organically. High density planting gives extremely low yields and rigorous pruning contributes to minuscule yields and extraordinary concentration. Voerzio is another winemaker who bottles only in years he considers good enough and as a result, his wines are widely adjudged to be true masterpieces.

<b>Barolo Cerequio 2003, DOCG</b>	€2,580
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### **Angelo Gaja, Barbaresco, Piedmont**

Angelo Gaja is the force behind Italy's wine revolution, wrote the Los Angeles Times. Both he and his wines are legendary, and he is credited with having catapulted the wines of Piedmont to world attention and respect. The wines have a strong global following, and are highly prized by wine lovers who want to experience Italian wines at their very, very best.

<b>Sitorey 1999</b> , Langhe	€215 per bottle
<b>Barbaresco 1999</b> , DOCG	€3,780
<b>Barbaresco 2001</b> , DOCG	€4,080
<b>Sperss 2001</b> , Langhe Nebbiolo DOC	€3,600

### **Moccagatta, Barbaresco, Piedmont**

Brothers Franco and Sergio Minuto run this highly regarded 15-hectare family estate, founded by their father Mario in 1952. Justly famous for their single-vineyard Barbaresco bottlings, they offer wonderful wines at very keen prices, given the quality and the fame of this tiny village's wine. Compared to other top Barbaresco growers, they are astonishing value for money. The red wines are deep, focussed, intense and bursting with the character of the soil.

<b>Barbaresco Basarin 2004</b> , DOCG	€900
<b>Barbaresco Bric Balin 2004</b> , DOCG	€1,560

### **La Spinetta, Castagnole delle Lanze, Piedmont**

Giorgio Rivetti has brought his family winery to the very top level in Piedmont, and makes consistently fantastic wines that are easily at home among the finest Italy has to offer. His Monferrato Rosso is famous for its elegant structure and complexity while his Barbera is regarded as one of the best available. Giorgio makes small quantities of single-vineyard Barbarescos, and these are some of the most memorable wines I have ever tasted.

<b>Pin 2001</b> , Monferrato Rosso DOC	€630
<b>Barbera d'Asti Superiore 2001</b> , DOC	€720
<b>Barbera d'Asti Superiore Bionzo 2004</b> , DOC	€720

#### **Terms & Conditions**

**IN THE CURRENT DIFFICULT CIRCUMSTANCES, DELIVERY MAY TAKE LONGER THAN USUAL DUE TO RESTRICTED COURIER SERVICES NOW AVAILABLE. FOR THE DURATION OF THE RESTRICTIONS ON MOVEMENT, WE CAN ONLY ACCEPT PAYMENT BY BANK TRANSFER.**

**This List is regularly updated but for the most accurate listing of wines and prices, please see the website: [www.bestcellars.ie](http://www.bestcellars.ie) Prices throughout refer to cases of 12 bottles, unless otherwise stated. Prices include VAT. Minimum order is 1 case x 12 bottles (unmixed). Extra charges may apply to orders of less than 12 bottles per wine where agreed.**

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