

POGGIO DI GUARDIA SERPRIMO 2016

Red Blend, Tuscany, Italy

\$21.95



John Szabo, MS



Poggio di Guardia is a small, seven-hectare estate at 600-700 meters above sea level in particularly rocky soil near Radda in Chianti. The land was fallow until planted to vines in 2006, has been farmed organically from the start, and the wine, made by Castello di Gabbiano winemaker Federico Cerelli, is an absolutely delicious, succulent supple-firm red blend with real character and class, and sophistication. It's not often that I come across wines of this caliber, genuine and honest, at such an attractive price. The palate is sappy and saturated with fruit and herbal spice, unadulterated by extrusive wood - a real representation of place and especially terroir. Great length, too. Sensational value. Tasted November 2017.



Michael Godel



Poggio di Guardia (well of the garrison) was Siena's vantage point to sight the enemy during the Middle Ages wars waged with Florence. Canadian chef Susan Grant resurrected the old vineyards at PdG with re-plantings in 2006 and then sold it in 2013. Now it is Stefano di Blasi and Gabbiano winemaker Federico Cerelli who are crafting the wines. Ser Primo is the new IGT Toscana from the two winemakers from near the village of Radda in Chianti. The baby Super Tuscan is composed of merlot and cabernet sauvignon (each 40 per cent) plus sangiovese. It's a juicy, ropey and super clean, honest and pure red blend picked early enough to maintain acidity and really tie up the fruit in a happy, enervating bundle. I really like the energy of this Toscana and its widely appealing ability. Just a modicum of structure will see it service pasta and roasted meats for a few years yet. Drink 2017-2021. Tasted November 2017.



David Lawrason



This is a delicious young, modern Tuscan red oozing charm and sophistication. The nose shows perfectly ripened black fruit well fitted with subtle meaty, herbal and oak complexities. It is medium-full bodied, fairly dense, subtle and a touch sweet, with fine drying tannin. A wisp of gentle earthiness on the finish. Very good to excellent length. Tasted November 2017