

From the **W&S CRITICS**  
**THE BEST \$12 OR LESS**  
**FOR**  
 from 3,042 wines tasted for this issue.

\$10



**Coltibuono**  
 2015 Chianti  
 Cetamura  
 Fresh and lively Chianti, with tart cherry flavor and light tannins; ready for a picnic with salumi.  
 Dalla Terra, Napa, CA

\$10



**Opta**  
 2014 Dao  
 A mountain-grown red, floral and delicate enough to pair with fish in a red wine sauce.  
 Elixir Wine Group, Bend, OR

\$10



**Vila Regia**  
 2014 Douro  
 Firm, earthy tannins balance the strawberry and red licorice flavors of this gentle red.  
 Evaton, Stamford, CT

\$10



**Scacampo**  
 2014 Dao Quinta do Vale  
 Floral red fruit and green peppercorn spice fill this light, simple Dao; for charcuterie.  
 Aidil Wines & Liquors, Newark, NJ

\$11



**Marcolino Sebo**  
 2015 Alentejo  
 Visconde de Borba  
 With rich purple fruit shot through with tart cherry flavors, this is built for brawny fare.  
 Aidil Wines & Liquors, Newark, NJ

\$11



**Domaine R de la Grange**  
 2015 Muscadet  
 Sèvre et Maine  
 Sur Lie Le Gravier  
 A soft Muscadet with ripe melon and tangy orange flavors; for pan-roasted sole.  
 Wines of France, Mountainside, NJ

\$12



**Cycles Gladiator**  
 2014 Central Coast  
 Pinot Noir  
 With smooth, dark cherry flavor, this is a quaffable pinot to serve with a chill.  
 Cycles Winery, Soledad, CA

\$12



**Josef Ehmoser**  
 2013 Wagram Vom  
 Gelben Löss Riesling  
 Rich and slightly peppery, this fragrant riesling has the body to take on a pork schnitzel.  
 David Bowler Wines, NY

\$12



**Steinig**  
 2015 Niederosterreich  
 Grüner Veltliner  
 A winter white, this is soft and limey, with grüner's vegetal richness.  
 Craft + Estate/The Winebow Group, NY



# Wine & Spirits

APRIL 2017

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## Coltibuono

### 2015 Chianti Cetamura (**Best Buy**)

Vinified in stainless steel, this is a fresh and lively Chianti, with tart cherry flavor and light fruitskin tannins for a simple salumi plate.

**YEAR'S BEST TUSCAN REDS**

# Wine & Spirits

APRIL 2017



## Badia a Coltibuono

### 2014 Chianti Classico (**Best Buy**)

This wine feels light and lively at first, with delicate floral scents that lead into fresh cherry flavors, then broaden with hints of smoke, spice and almond. Its tangy acidity and pleasantly raspy tannins propel the bright berry flavors toward a refreshing finish.

**YEAR'S BEST TUSCAN REDS**



# Wine & Spirits

APRIL 2017

## 91 | Badia a Coltibuono

**2011 Chianti Classico Riserva** After a long summer drought, the 2011 harvest came in as one of the earliest on record for the Stucchi family. This Riserva maintains an impressive balance of intensity and restraint, its concentrated flavors of black cherry and kirsch mingling with notes of plum tomato, dried oregano and bay leaf. Raspy tannins and perky acidity weave through the wine, lending grip and freshness to the rich flavors.

**YEAR'S BEST TUSCAN REDS**