

**Onderstaand bericht staat in de nieuwste Robert Parker
en ontvingen wij van onze leverancier Antinori.**

A First Look at Tuscany's 2007 Vintage
May 2010

ANTINORI 2007 GUADO AL TASSO-94

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Antinori's 2007s are among the most brilliant, breathtaking wines I have ever tasted from this benchmark property. Long-time Oenologist Renzo Cotarella could certainly have rested on his laurels; after all he is already one of Italy's most celebrated winemakers. Instead, Cotarella continues to improve quality in a meaningful way.

I first sampled Antinori's 2007 Tignanello and Solaia two years ago, when they were still separate wines from individual parcels, but even then it was clear these were going to be special wines. Tasting Sangiovese and Cabernet Sauvignon from the Tignanello and Solaia vineyards, both in Chianti Classico, was an unforgettable lesson in the uniqueness of each of these fabulous terroirs. The Solaia vineyard in particular is clearly one of Italy's greatest sites. Everything I tasted was loaded with personality and sheer character. One of the recent major changes at Antinori is the separate vinification of component wines for Guado al Tasso, Tignanello and Solaia, which began with the 2004 vintage. In 2007 Cotarella took that approach even further, with small parcel-by-parcel vinifications that allowed for maximum flexibility when the final blend for each wine was ultimately assembled. The 2007 harvest brings with it a number of additional changes. Syrah has been eliminated from Guado al Tasso in favor of Cabernet Franc, a grape that is proving to be exceptionally well-suited to the Tuscan coast. If the 2007 is any indication, Guado al Tasso is taking on a much more Bordeaux-like personality. The estate is also gradually moving toward slightly larger barrels and less new oak for their Sangioveses. The 2007 Guado al Tasso screams of Bolgheri. Sweet grilled herbs, mocha, spices and black cherry jam are woven into a generous, expansive frame. There is a wonderful sense of richness and warmth to the fruit that carries through to the round harmonious finish, where clean, minerally notes add freshness. This is simply gorgeous today, but it is young, and the oak needs to integrate. Still, it is impossible not to admire the 2007 Guado al Tasso. In 2007 Guado al Tasso is 65% Cabernet Sauvignon, 25% Merlot and 10% Cabernet Franc. The late ripening Cabernet Franc, used in place of Syrah for the first time in 2007, adds a measure of freshness that had often been missing in previous vintages.



Anticipated maturity: 2012-2024. Antinori's 2007 Tignanello is wonderfully ripe and seductive in its dark cherries, flowers, spices, tobacco, sage, cedar, mint and minerals. This is as opulent a Tignanello as I have ever tasted but there is just enough acidity and structure from the Sangiovese to keep things from going over the top. The wine's richness and warmth are such that in a blind tasting I mistook the 2007 Tignanello for a wine from Maremma! The dense, muscular fruit follows through to an impeccable finish with no hard edges and impossibly fine, silky tannins. Simply put, the 2007 is a magnificent Tignanello. The 2007 Tignanello is 80% Sangiovese aged in 300-liter French oak barrels (1/3 new), 15% Cabernet Sauvignon and 5% Cabernet Franc, both aged in 100% new 225-liter French oak barriques.

Anticipated maturity: 2012-2027. The 2007 Solaia saturates the palate with a heady array of super-ripe black cherries, plums, cassis, mocha and sweet French oak. There is an exotic quality to the Solaia I find totally irresistible. Despite its considerable ripeness and opulence, the 2007 Solaia is never heavy, rather it impresses for its extraordinary finesse and balance. Minerals, graphite and crushed rocks frame a long, seductive finish. This is a wonderful Solaia loaded with vintage and vineyard character. The 2007 Solaia is 75% Cabernet Sauvignon, 20% Sangiovese and 5% Cabernet Franc, aged in 100% new oak. Anticipated maturity: 2017-2027.