

New From Tuscany Just in Time For Spring

Dwight Casimere | 4/6/2016, 1:08 p.m.



Vistarenni, Greve in Chianti, Italy--There's a new Chianti Classico in town, and it's a bright, intense, fruity wine with all of the floral aromatic sensations and sweetness associated with spring. Lamole di Lamole Chianti Classico Raccolto 2012 (\$19) starts with a deep ruby red color with hints of sparkling garnet jewel flecks along the rim followed by the fragrance of fresh cut violets, redolent of spring. This stunning blend of Sangiovese, with a hint of Cabernet gives off the elegant perfume that is so characteristic of Chianti Classico. If you've never been to Tuscany, you can take a trip there just by opening a bottle. Swirl the wine in an appropriately large bowled wine glass with a narrowing rim to focus the aromas and you're in for a potpourri of sensations on the palate; baking spices, well integrated oak and tannic austerity reigned in by intense fruit. This is just the wine to serve with spring lamb, smothered in garlic and fresh rosemary or oregano and drizzled with olive oil and a dash of the wine and cooked quickly on a flaming grill to just the right temperature of semi-pink doneness. Serve with a side of grilled asparagus or gently sautéed kale or spinach with a hint of garlic and thinly sliced shallots or red onion for a heart-pounding flavor sensation. A cheese course of severely ripe Gorgonzola or fresh figs drizzled with balsamic and you have another food pairing idea altogether. Dare I mention that after dinner Cuban cigar that a good friend just brought back from their now-legal trip to Havana? digress to the outer edge of hedonism!

<http://thetimesweekly.com/news/2016/apr/06/new-tuscany-just-time-spring/>