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Tuscany 2- Maremma (Grosetto and Livorno)

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Maremma

So what is the Maremma?

In Italiano – *Mare* - of course tells you it's by the sea. But to be more a little more specific, (although it is an area that's hard to quantify) it's a roughly outlined area along the coast of south western Tuscany that primarily straddles the two provinces of Livorno and Grosetto. The most famed production zone in Maremma being Bolgheri (in Livorno) in the north but it also includes Suvreto (Livorno), Grosetto, Scansano (Grosetto) and then stretches southward into Lazio. Not a highly touristic spot like the well established Chianti and Chianti Classico regions because wineries are far between and not all are set up for visitors but this is where the big wineries are popping up. Land is more plentiful than Chianti and less pricy as well. This is the wild west of Tuscany where its not uncommon to see paddocks of horses and fields filled with wheat and sunflowers.

Livorno

Gualdo del Re



A lineup of wines from Gualdo del Re

Suvereto is hot. Blocked by the ocean winds by the Island of Elba just off the coast, this small area in southern Livorno is a microclimate rare in most similar geographies.

Nico Rossi and his wife Maria Teresa took over his family property in the 1990s and although thoughtful updates



have included a name change (1991 when it became Gualdo del Re) and lovely restaurant/agritourismo, it was the decision to hire a young female enologist ten years ago that may have been their best. Barbara Tamburini is currently one of the hottest young enologists in Italy. This focused and precise winemaker consults for about 20 wineries within Italy. I had the opportunity to meet Barbara three times within several months –

Teresa & Nico Rossi

Barbara Tamburini, Maria

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once in Vancouver where she was a guest speaker at the 30th Vancouver International Playhouse Wine Festival, shortly after at Vinitaly and again during this trip to Tuscany, where at last I was able to taste her wines.

Val di Cornia is the DOC but there is a more specific subcategory which falls under 'Suvreto' which comes only from the approved varietals grown in Suvreto.

Gualdo del Re 'Valentina' Vermentino Val di Cornia DOC, 2006 classic to a Tuscan-style Vermentino which are generally lush but fresh, the Valentina is a lovely wine with golden glints and ripe fruit, honey and floral notes, rounded and clean on the palate with bright acidity, a slightly oily texture and zesty finish.

Gualdo del Re 'Strale' Toscana Bianco IGT, 2006 is a rich, lovely Pinot Blanc with bright floral and honey aromas. Creamy white fruit reappears on the palate with hints of spice from 8-10 months in barrique. The finish is zesty and refreshing.

Gualdo del Re 'Eliseo Rosso' Val di Cornia DOC, 2005 is Sangiovese with 20% Canaiolo and shows ripe fruit aromas - sweet cherry/berry and floral aromas. Spiced with fresh fruit and bitter-sweet chocolate flavours with a hint of herbs.

Gualdo del Re Suvreto Sangiovese, Val di Cornia DOC, 2003 is pure Sangiovese with chocolate cherry aromas, rich dark earth and leathery undertones. Full-bodied with dark fruit on the palate with more chocolate and spice that lingers. The finish is powerful the tannins dry and fine.

Gualdo del Re 'Federico Primo' Suvreto Cabernet Sauvignon, Val di Cornia DOC, 2005 is a rich ruby colour with aromas – berries and red plums tobacco, spice and cocoa. The entry is smooth with velvety cherry/berry flavours, the texture mid-palate slightly dusty but the lush fruit lingers throughout with chocolate vanilla flavours on the finish.

Gualdo del Re 'l'Rennero' Suvreto Merlot, Val di Cornia DOC, 2005 is a intense, plush wine with blackberries, vanilla, sweet black cherries, coffee liqueur and undertones of dark earth. Sweet ripe fruit throughout peppered with spices and a fantastic linger. Delicious!

Gualdo del Re 'Amansio' Aleatico Passito, Val di Cornia DOC, 2005 using dried grapes in the passito method gives this dessert wine its intensity – decadent cherry, fragrant floral, black currant syrup aromas. Stunning, weighty, sweet and dense on the palate yet fresh and fruity.

