



MENU

LA CUCINA ITALIANA

Authentic Italian Cooking since the 1920s



SEARCH

[ITALIAN FOOD](#) [TRIP TO ITALY](#) [TRENDS](#) [GOOD MOOD](#) [RECIPES](#) [VIDEO](#) [GLOSSARY](#) [SCHOOL](#)

[italian food](#) [italian dishes](#)

The Sumptuous Wines of Tuscany

by [Valentina Vercelli](#) contributor | June 29, 2021

SAVE



PRINT



The wines of Tuscany of world-famous. Here's an overview as well as a selection of five to try.



The wines of [Tuscany](#) are a force to be reckoned with. The land of great

reds is best known for its indigenous Sangiovese grape, which has given rise to the most famous denominations, such as [Brunello di Montalcino](#), [Chianti Classico](#), and Morellino di Scansano. But here the international vines are also very important (among the main Merlot and Cabernet) which, especially close to the coast, gave birth to the famous super Tuscans such as Masseto, Sassicaia, and Ornellaia.

In addition to Bolgheri, the area of Suvereto is also gaining momentum, while it is necessary to look carefully at Pisano, with the production of the Cecina Valley. If you prefer graceful reds, choose a Chianti Classico. If you prefer more structure, go for Brunello.

Among the whites, [Vermentino](#) is interesting, but the Vernaccia di San Gimignano DOCG is top. These flavorful wines with an excellent predisposition to aging deserve much more fame than they have.

Here are five wines of Tuscany worth uncorking.

1. Ruffino Chianti Classico Great Selection Romitorio di Santedame 2016

Made with a small percentage of the colorino grape, this Sangiovese well represents the Chianti area – 2016 is also an excellent vintage. The characteristic aromas of black cherry, ripe plum, and violet are enlivened by spicy and dark chocolate notes. Enjoy it with [grilled meat](#). [website](#)

2. Cesani Vernaccia di San Gimignano 2019

Intense and fruity, with scents of green apple, this white wine has a savory taste and a characteristic almond finish – Vernaccia di San Gimignano doesn't get more typical or dynamic than this. Pair it with [chickpea purée](#) and [clams](#). [website](#)

3. Cecchi Morellino di Scansano La Mora 2019

With its lively ruby red color, this young and intense wine has aromas of red fruits and a casual character, which makes it suitable for the everyday table. Pair it with [ribollita](#). [website](#)

4. Castello del Terriccio Lupicaia 2015

This elegant Super Tuscan is made from Cabernet Sauvignon with a small percentage of Petit Verdot. After two years of wood aging, the wine develops complex aromas of spices, red fruits, and chocolate. Have it with [braised beef](#). [website](#)

top stories

pasta

The Definitive Guide to Cacio e Pepe

[how to cook](#)

How to Make Lasagna: the 10 Most Common Mistakes

[hacks](#)

5. Le Ragnaie Brunello Fornace 2015

Robust, alcoholic, and full of energy. After aging for 36 months, the wine displays aromas of spices and alcohol-soaked fruit and has a soft flavor.

Uncork a bottle alongside [bistecca alla Fiorentina](#). [website](#)

READ ALSO

Holy Wine! (All About Vin Santo)

READ ALSO

Tuscany's Discreet Side

READ ALSO

Discovering Brunello in Argiano, Tuscany

[wine](#)[tuscany](#)[TUSCANY](#)

hotTopic

[pizza](#)[aperitivo](#)[new york city](#)[spaghetti](#)[milano](#)[wine](#)[cheese](#)

new!

Get fresh Italian recipes and food news
every day!

Subscribe to our newsletters:

 Daily La Cucina Italiana Newsletter Weekly New York Edition