



DATE: JULY 2008

COUNTRY: USA

MEDIA: WINE SPECTATOR

JOURNALIST: JAMES SUCKLING

MAIN TOPIC: BORGO CONVENTI COLLIO FRIULANO 2007 91 POINTS

QUOTED WINES:

BORGO CONVENTI COLLIO FRIULANO 2007

QUOTED ESTATES:

Wine Spectator

BORGO CONVENTI

FRIULANO
Collio
DENOMINAZIONE DI ORIGINE CONTROLLATA

91 pts

Shows subtle aromas of apricot tart, mineral, spearmint and hints of lemon, with gun flint.
Full-bodied, with loads of mineral, lemon peel and spice.
Subtle, long and refined.
Like a premier cru Chablis.
Steely and fresh.
Drink now





DATE: JULY 2008

COUNTRY: ITALY

MEDIA: WINE SPECTATOR

JOURNALIST: JAMES SUCKLING

MAIN TOPIC: RUFFINO LIBAIO 2007 TOP VALUE

QUOTED WINES:

RUFFINO LIBAIO 2007

QUOTED ESTATES:

Wine Spectator

LIBAIO
2007

86 pts.
TOP VALUE

Bright and fruity, with lemon and fresh apple aromas and flavors. Medium-bodied, with good acidity. Medium finish. Always fresh and delicious. Drink now.

MAY 2008

COUNTRY: USA





DATE:

MEDIA: SAN MARCOS DAILY RECORD

JOURNALIST: PATRICK DARR

MAIN TOPIC: IL DUCALE 2004

QUOTED WINES:

IL DUCALE 2004

QUOTED ESTATES:

San Marcos DAILY RECORD

We've tasted so many good wines recently, that this week we are playing catch up. Enough excuses. Here's some good juice for everyone to try:

Ruffino Il Ducale 2004 (\$24).

We love interesting Italian blends and this is a beauty. Made up of primarily sangiovese (80 percent), merlot and cabernet sauvignon, the wine has cherry and plum aromas, blackberry and dark chocolate flavors, soft tannins and long finish.





DATE: JUNE 2008

COUNTRY: ITALY

MEDIA: WASHINGTON TIMES ONLINE

JOURNALIST:

MAIN TOPIC: RUFFINO CHIANTI CLASSICO RISERVA DUCALE

QUOTED WINES:

CHIANTI CLASSICO RISERVA DUCALE 2005

QUOTED ESTATES:

NONE

The Washington Times

Wine of the week

Wednesday, June 11, 2008

Ruffino, Chianti Classico "Riserva Ducale," 2005, \$24

One of the top names in Tuscan wine, Ruffino specializes in Chianti Classico, a red wine made primarily with sangiovese grapes grown in the heart of the region. The tan label "Riserva Ducale" almost always is worth trying, being marked by full fruit flavor and genuine Tuscan subtlety. The recently released 2005, while young, tastes deliciously nuanced. It will benefit from cellaring but also can be enjoyed right now.

Although clearly a world-class grape variety, sangiovese has enjoyed only spotty success when planted outside central Italy. Something about the Tuscan terroir seems specially, perhaps uniquely, suited to it.

When cultivated in Tuscany, sangiovese yields wines that taste not just of sweet fruit, but also of earth, leather, tobacco and more. Those secondary aromas and flavors make the wines very compelling, particularly when paired with food.

Sangiovese's naturally high acidity enables it to pair well with many foods that might clash with softer red wines, particularly dishes that include tomatoes or tomato-based sauces. That's why this wine will complement not only traditional Italian pastas and pizzas, but also barbecued chicken or pork as well as many popular Tex-Mex dishes.





DATE: JULY 2008

COUNTRY: USA

MEDIA: BUSINESS WEEK

JOURNALIST: ROBERT PARKER

MAIN TOPIC: RISERVA DUCALE ORO 2004

QUOTED WINES:

RISERVA DUCALE ORO 2004

QUOTED ESTATES:

Parker On Wine July 11, 2008,

Highly Recommended 2004 Chianti Classicos

***Fifteen of the finest Chianti Classicos from the 2004 vintage—
to enjoy now or for years to come***

by Robert Parker



While 2004 was a challenging vintage in many parts of Europe, beautiful wines were produced in Tuscany. Demand for these cuvées has been surging as the wine trade as well as consumers have begun to recognize the quality of this vintage. The following reviews come from my highly regarded colleague, Italian wine expert Antonio Galloni.

91 points

Ruffino 2004 Chianti Classico Riserva Ducale Oro

This remains the bellwether wine from this historic property. The 2004 is a layered, full-bodied wine with attractive notes of tobacco, sweet red cherries, wild herbs, and toasted oak. The wine's density, persistence, and complexity make it one of the better versions in recent memory. Anticipated maturity: 2010-2022. \$40





DATE: JULY 2008

COUNTRY: USA

MEDIA: WWW.WINESKINNY.COM

JOURNALIST:

MAIN TOPIC: A PARTY MENU WITH MATCHING WINES

QUOTED WINES:

BORGO CONVENTI SAUVIGNON BLANC COLLIO 2006

QUOTED ESTATES:



Borgo Conventi 2006 Sauvignon Blanc Collio (\$15). Appealing for its delicate dried apple, peach and fresh citrus flavors that stay pretty and pick up touches of fresh herbs and mineral through the finish. Lovely as an aperitif or paired with shellfish starters or antipasti. Ready to drink now. (Weekend Wine 02/08)





DATE: JULY 2008

COUNTRY: USA

MEDIA: FOOD AND WINE

JOURNALIST: RAY ISLE

MAIN TOPIC: ASPEN DINNER, RDO, ROMITORIO

QUOTED WINES:

RDO, ROMITORIO

QUOTED ESTATES:

FOOD&WINE

2001 Ruffino Chianti Classico Riserva Ducale Oro (Magnum—around \$90) Some berry notes, but honestly, this wine didn't do a thing for me.

2001 Ruffino Romitorio de Santedame (also out of Magnum—about \$150) Made from Colorino and Merlot, this big ol' monster of an Italian wine was a lot more interesting than its sibling above—lots of leather, plum, dark berries, and espresso. Not new world in style, but not really old world either. Sort of like a large black bear, sitting in a cave, looking at you.





DATE: JULY 2008

COUNTRY: USA

MEDIA: GLOBAL TRAVELER

JOURNALIST: EUNICE FRIED

MAIN TOPIC: LUMINA, BORGO CONVENTI SAUVIGNON 2006

QUOTED WINES:

LUMINA, BORGO CONVENTI SAUVIGNON 2006

QUOTED ESTATES:



Fine Vines

Summertime and the Sippin' Is Easy

by Eunice Fried

Light and lively, try these wines at a picnic or barbecue.

Change, as much as variety, adds spice to life. And in summer, change means reaching for wines that echo the fresh, easy spirit of the season. Gone are winter's sturdy, full-bodied wines, and in their place come crisp whites, fruity rosés and light reds, all youthful, wellpriced and perfect for a picnic.

Take Ruffino Lumina Pinot Grigio 2006 (\$13) from Italy's Friuli region. Brilliantly clear and pale yellow in color, its aroma conjures a mélange of fruits and flowers, its acidity is lively and refreshing, and throughout there is a soft hint of honey. An added benefit for a picnic, the bottle features a screwcap, not a cork.

Also from Friuli, Ruffino offers us Borgo Conventi Sauvignon 2006, Collio (\$15). Bright yellow with a nose that mingles whiffs of clover, grapefruit and new-mown grass, its taste calls to mind ripe pear and offers a long and satisfying finish.

Both of these silky whites are winning companions with seafood salads, from shrimp and lobster to Niçoise, or serve well as apéritifs to sip while setting out the picnic.

Rosé, a wine for all seasons, is especially delightful in summer. Tavel, the French region noted for its rosés, provides a superb example in a Prieuré de Montézargues 2006 vintage (\$23). As fruit-driven as a wine can be, it has the comely color of a raspberry and a taste that is, well, simply delicious.

Grilled meats partner best with red wine. But this is summer. No mature, high-alcohol reds need apply. Instead, look for Hogue Genesis Merlot 2004 from Washington State. At \$16 — with a little Cabernet Sauvignon and Syrah blended in, a show of fruit and a touch of mintiness — it is forceful enough for barbecued ribs, gentle enough for hamburgers.

Consider another red possibility in Dizeno Pinot Noir 2006 (\$12) from Germany's Rheinhessen region. Surprisingly deep in color, it is smooth, light-bodied and easy on the palate.

All of these are young, lively and easy-to-drink wines that offer a joyful quaff rather than a solemn toast. They are, in short, what summer is all about.





DATE: JULY 2008

COUNTRY: USA

MEDIA: ITALIAN WINE REPORT

JOURNALIST: TODD B ALEXANDER

MAIN TOPIC: SANTEDAME RISERVA 2004, RISERVA DUCALE 2004, RISERVA DUCALE ORO 2004

QUOTED WINES:

SANTEDAME RISERVA 2004, RISERVA DUCALE 2004, RISERVA DUCALE ORO 2004

QUOTED ESTATES:

TODD B. ALEXANDER'S
ITALIAN WINE REPORT

Ruffino

Ruffino Chianti Classico Riserva Santedame 2004 (87) With a combined 15% cabernet sauvignon and merlot added to the blend, Santedame offers a deeply inviting, spicy, and brooding nose of roasted cherry and blackberry showing more extraction that you'd expect. There's no disappointment in the attack where the cinnamon, blackberry and sottobosco flavors explode on the palate. This is a strong middle weight effort that is fashioned in the newer school of chianti classico which will no doubt find broad appeal among non-traditional chianti classico drinkers. Solid wine that will match well with substantial fare and will improve thru 2010. **It would be hard to find any better chianti classico at \$17.99**

Ruffino Chianti Classico Riserva Ducale 2004 (87) Sottobosco, leather, and dried cherry aromas lurk beneath a seamless black pepper, dried raspberry, and pipe tobacco filled attack that invites sip after sip. While there is ample acid to balance the core of black and red fruit, the mouthfeel is soft and elegant and finishes clean. Well done and will improve thru 2010. \$24.00

Ruffino Chianti Classico Riserva Ducale Gold 2004 (88) Focused nose broods with currants, fresh leather, and dried lavender. On the palate the creamy attack is supported by ample tar, blackberry preserves, and black pepper notes. While young it still provides plenty of ripe fruit to enjoy but and will improve thru 2011. Silky tannins and long finish give this wine a touch of elegance. \$38.00 (Icon Estates Wines)





DATE: JULY 2008

COUNTRY: USA

MEDIA: TV - TODAY SHOW "HOW LOW CAN YOU GO?"

JOURNALIST: RAY ISLE

MAIN TOPIC: LIBAIO 2007

QUOTED WINES:

LIBAIO 2007

QUOTED ESTATES:

