



The Wine Advocate's Guide to Fine Wines

Robert Parker's rating system employs a 50-100 point quality scale (Parker Points®). It is my belief that the various twenty (20) point rating systems do not provide enough flexibility and often result in compressed and inflated wine ratings. *The Wine Advocate* takes a hard, very critical look at wine, since I would prefer to underestimate the wine's quality than to overestimate it. The numerical ratings are utilized only to enhance and complement the thorough tasting notes, which are my primary means of communicating my judgments to you.

96-100:

An **extraordinary** wine of profound and complex character displaying all the attributes expected of a classic wine of its variety. Wines of this caliber are worth a special effort to find, purchase, and consume.

90 - 95:

An **outstanding** wine of exceptional complexity and character. In short, these are terrific wines.

80 - 89:

A **barely above average to very good** wine displaying various degrees of finesse and flavor as well as character with no noticeable flaws.

70 - 79:

An **average** wine with little distinction except that it is a soundly made. In essence, a straightforward, innocuous wine.

2006 Podere la Regola "La Regola"

A Proprietary Blend Dry Red Table wine from Riparbella, Tuscany, Italy

Source Reviewer: Wine Advocate n° 191 Oct 2010

Rating: **92**

Maturity Current Drink: 2012 - 2020 (Release)

Cost: \$55 (55)

The 2006 La Regola shows lovely density and integrity in its fruit in a somewhat firm style largely attributable to the vintage and a varietal composition of 85% Cabernet Franc, 10% Merlot and 5% Petit Verdot. This gorgeous, expansive wine needs time to blossom, but when it does, all sorts of Cabernet Franc aromas dominate the bouquet. Roasted coffee beans, menthol, licorice, dried roses and minerals add complexity to the dark fruit in a polished expression of the Tuscan coast. This is a gorgeous effort from La Regola. Anticipated maturity: 2012-2020.

La Regola is located in Riparbella, a town that has begun to receive recognition for the wines Luca D'Attoma is making at his Duemani property. D'Attoma has also overseen production here from start to finish since 2006. Unfortunately, a bottle of the 2008 Lauro, a Chardonnay/Viognier blend was slightly corked but it, too, seemed promising.

Importer: Guidi Marcello Ltd., Santa Monica, CA; tel. (310) 452-6277

2005 Podere la Regola “Beloro”

A Sangiovese Dry Red Table wine from
Riparbella, Tuscany, Italy

Source Reviewer: Wine Advocate n° 191 Oct 2010

Rating: **89**

Maturity Current Drink: 2010 - 2018

Cost: \$65 (65)

The 2005 Beloro (Sangiovese) is a gorgeous wine layered with wild cherries, spices and minerals, all of which come together in a big, intense style. The Beloro, first produced in 2001, is still a work in progress, but shows plenty of potential. Anticipated maturity: 2010-2018.

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Importer: Guidi Marcello Ltd., Santa Monica, CA; tel. (310) 452-6277

2006 Podere la Regola “Vallino”

A Proprietary Blend Dry Red Table wine from
Riparbella, Tuscany, Italy

Source Reviewer: Wine Advocate n° 191 Oct 2010

Rating: **90**

Maturity Current Drink: 2010 - 2018

Cost: \$30 (30)

The 2006 Vallino is 85% Cabernet Sauvignon, 10% Sangiovese and 5% Syrah. Bright, well-delineated dark fruit, flowers, minerals and menthol emerge from this juicy, intense red. Despite its approachable personality, this shows enough structure to develop positively in bottle for a number of years. Anticipated maturity: 2010-2018.

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Importer: Guidi Marcello Ltd., Santa Monica, CA; tel. (310) 452-6277

2007 Podere la Regola “Lauro”

A Proprietary Blend Dry Red Table wine from
Riparbella, Tuscany, Italy

Source Reviewer: Wine Advocate n° 190 Ago 2010

Rating: **89**

Maturity Current Drink: 2010 - 2015 (Release)

Cost: \$25 (25)

La Regola's 2007 Lauro is an interesting wine made from 85% Viognier and 15% Chardonnay. A short period of maceration on the skins gives lovely richness to the juicy apricots and floral honeyed tones that emerge from glass. This rich, textured white finishes with gorgeous purity and length. La Regola ages the Lauro in 20-hectoliter barrels, which adds a measure of volume without overpowering the wine's balance. Anticipated maturity: 2010-2015.

Riparbella is one of the newer towns in Maremma to emerge as a source for pedigreed wines, in large part thanks to the Luca D'Attoma is doing there with his wines, along with those of a select group of clients to his consulting practice.