

## Daily Dish

The inside scoop on food in Los Angeles

Food / Daily Dish

# 6 Chiantis to drink now. Think wine for pizza, even Middle Eastern food

By **S. Irene Virbila** · Contact Reporter

OCTOBER 29, 2015, 8:30 AM

**I**f you find yourself longing for pasta fagioli, pappardelle in wild boar sauce, or *arista* -- Tuscany's roasted pork loin scented with rosemary and garlic -- maybe it's time to lay in some Chianti.

The Sangiovese-based red from Tuscany goes, of course, with Tuscan food. But it's also versatile enough to work with California, Mediterranean and even Middle Eastern cuisines. Need a pizza wine? Or one to go with spiced meatballs? Try a Chianti Classico or a Chianti Rufina.

And don't worry about buying too much of a good thing. A year or two more in bottle will only improve this Italian red. In Tuscany, Chianti is very much an everyday wine, poured from a pitcher into tumblers.

We've collected a handful of Chiantis, some priced for every day, others not so much, but all are worth laying in for fall and winter drinking.

*Article continues below* ↓

### **2013 Fattoria Selvapiana Chianti Rufina**

Selvapiana is one of the best estates in Chianti Rufina (a subzone of Chianti), and consistently turns out first-rate Sangiovese-based reds. A deep ruby in color, the 2013 Selvapiana Chianti Rufina is a classic, tasting of dried cherries and plums, mushrooms and herbs. A great everyday red to keep on hand for pasta nights and grilled skirt steak or pork chops. Some of the excellent 2012 is still around, too.

*Look for it at K&L Wine Merchants in Hollywood, Manhattan Fine Wines in Manhattan Beach, the Wine Country in Signal Hill and the Wine House in Los Angeles. From \$16 to \$17.*

### **2013 Badia a Coltibuono “Cetamura” Chianti**

You can't beat the price for this sturdy Chianti from Badia a Coltibuono. Cetamura is made in a straightforward, easy-drinking style. The fruit is bright and pleasing, with notes of sweet spices. Just the bottle to pull out for bean soups, rustic pasta dishes and even a burger.

*Look for it at Hi-Time Wine Cellars in Costa Mesa, K&L Wine Merchants in Hollywood, the Wine Country in Signal Hill and the Wine House in Los Angeles. From \$9 to \$11.*

### **2012 Fattoria di Fèlsina Chianti Classico**

Toward the southern end of the Chianti Classico region, Fattoria di Fèlsina can be counted on for excellent Chianti. Though a difficult vintage, the 2012 Chianti Classico tastes of cherries, blackberries and subtly of forest and earth. A beautiful expression of Sangiovese from a master.

*Look for it at Du Vin Wine & Spirits in West Hollywood, K&L Wine Merchants in Hollywood, Hi-Time Wine Cellars in Costa Mesa, Total Wine & More at various locations, Wally's Wine & Spirits in Los Angeles and Beverly Hills, Wine Exchange in Santa Ana and the Wine House in Los Angeles. From \$20 to \$26.*

### **2011 Podere Il Palazzino Chianti Classico “Argenina”**

Il Palazzino's top wine is their Grosso Sanese, but this lithe Chianti “Argenina” from a vineyard in Monti in Chianti is a real beauty — and a bargain. You get plenty of bright red cherries, tobacco and wild herbs. The freshness is a result of fermenting the grapes at a lower temperature in order to preserve the primary aromas.

*Look for it at Wally's Wine & Spirits in Los Angeles in Los Angeles. \$17.*

### **2012 San Giusto a Rentennano Chianti Classico**

This classic estate has made a lovely 2012 Chianti, a bit lighter than usual, but with real elegance and subtlety. The bouquet is pretty, the fruit pure and focused. Tannins are still a bit firm, so it's best with a *bistecca*, pork roast or grilled pork chops.

*Look for it at Los Angeles Wine Company in Los Angeles, Wally's Wine & Spirits in Los Angeles and Beverly Hills and the Wine House in Los Angeles. From \$22 to \$30.*

### **2011 Querciabella Chianti Classico**

Querciabella's Chianti Classico is made from biodynamically farmed grapes. In 2011, they yielded a

Chianti that is both intense and delicate, with great depth of flavor — black cherries, red berries, herbs — and a lovely lingering finish. Drink it now, and if you can, save a bottle or two for a few years.

*Look for it at Hi-Time Wine Cellars in Costa Mesa, John & Pete's Fine Wines & Spirits in West Hollywood, K&L Wine Merchants in Hollywood, Mel & Rose Wine & Spirits in West Hollywood, Wally's Wine & Spirits in Los Angeles and Beverly Hills and Woodland Hills Wine Co. in Woodland Hills. From \$25 to \$30.*

**Follow [@sirenevirbila](#) for more on food and wine.**

**ALSO:**

**[How to become more sake savvy](#)**

**[Some bold red wines to pair with duck](#)**

**[How to order wine like a pro at Cassia in Santa Monica](#)**

---

---

**Get the In the Kitchen newsletter delivered to your inbox.**

**SIGN UP**

[Privacy Policy](#)

Copyright © 2015, Los Angeles Times

**This article is related to:** [Wines](#)

**VIEW COMMENTS (1)**

---

**Content Continues Below**



