

# Ep 56 Wines of Tuscany with Sommelier and Author of Which Wi...

📅 Thu, 8/12 2:29PM ⌚ 34:38

## SUMMARY KEYWORDS

chianti, tuscany, wine, wines, bit, di, vineyards, region, hills, ageing, expression, people, producer, grapes, big, visited, episode, little bit, winemaker, absolutely



## SPEAKERS

Janina Doyle, Bert Blaize

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Janina Doyle 00:07

Welcome to Eat Sleep Wine Repeat, a podcast for all you wine lovers, who, if you're like me just cannot get enough of the good stuff. I'm Janina Doyle, your host, Brand Ambassador, Wine Educator, and Sommelier. So stick with me as we dive deeper into this ever evolving wonderful world of wine. And wherever you are listening to this, cheers to you.



Janina Doyle 00:31

Hello everyone. As you already know from yesterday's episode, today, we are talking about Tuscany in Italy. So shortly, we will go back over to the chat with Bert. However quickly I want to remind you of the competition running which will be a free virtual wine tasting with me. Now if you're after the full instructions and details just go to the shownotes however, to be in it to win it all you got to do is go to Apple podcasts and leave a review. That's it. So good luck, everyone. Now, as with every wine episode, we're talking about a region, I am going to go to my winery of the week.



Janina Doyle 01:15

So my winery of the week is Fattoria dei Barbi. Now they have a family history that goes back to the Middle Ages. So the family is the Colombini's. The Colombini's have owned land in Montalcino region since 1352. This is a region in the south of Tuscany, so it south and slightly to the west of Chianti and they are known for producing a rather powerful and incredibly ageworthy version of Sangiovese and this is called Brunello di Montalcino and Brunello is the name for Sangiovese in this specific region. It is also a different Sangiovese clone. Here the Sangiovese is deeper coloured and a little bit more tannic, and hence why the wines can be so long lived. So the Colombini's started producing Brunello in 1892, which was just four years after Biondi Santi and if you know anything about this region, you'll know that it all started with Biondi Santi, who were originally known as Clemente Santi. Along with Biondi Santi, Fattoria dei Barbi really built the reputation of Brunello. Now Fattoria dei Barbi, they originally owned the Poggio alle Mure estate, which is very famous now, that's now owned by the winery Banfi, and they are one of only five in the Montalcino region to have been running for more than 100 years. They are in their 20th generation. So right now, it's Stefano Cinelli Colombini and he's all about new research techniques and innovation. Now, I didn't really want to have to spend the money

on a Brunello di Montalcino right now. There is of course the Rosso di Montalcino, which is a junior version of Brunello. It only needs to be aged for one year, but I wanted to try their Sangiovese from a region called Scansano. So the DOCG is Morellino di Scansano and this is actually in the Maremma region, which is the coastal part of Tuscany, in the south still, in the Grosseto region. Now Morellino di Scansano got its DOCG, the top status in 2007. A regular Rosso doesn't need any oak, a riserva needs to have two years minimum oak ageing and has to be at least 85% Sangiovese. Now a lot of people have seen this region as the kind of just cheaper version, something that's a little bit richer in fruit profile, a bit more full bodied, but also more rustic. But it's definitely getting a little bit more attention and so it deserves. Let's point out Morellino, just to confuse us as always, is another name for Sangiovese. There are so many clones of Sangiovese and one day I think I'm going to have to do a podcast on that. But the reason I like Morellino di Scansano is being that little further down south and having these lovely sea breezes cooling things down at night, but lovely hot weather during the day. I really like the concentration of fruit flavours and aromatics that you can get with a Morellino di Scansano. So it was 20th generation Stefano, who decided to purchase the estate in Scansano in 1997 and everything is planted to Sangiovese and Merlot. And you've guessed right, if you think that the wine I have is going to be 85% Sangiovese and 15% Merlot. This wine happens to be aged in oak for six months. So a little bit extra, it's not a Reserva, but they still given it that little bit of oak ageing. Okay, how about we give this a little go.



Janina Doyle 04:59

Okay, so there's really lovely aromatics of cherries, is all lots of red fruits but like wild strawberries, and there's a real nice spice and herb nature. So some thyme, a little bit of black pepper. And actually a little bit of like warming dusty minerals coming out of the glass. So like a little bit of gravel even. Medium bodied, not too rich at all. And lots of redcurrent, slightly more tart red fruits and lots of tea leaves. And actually some medium chalky tannins. Actually it's all very medium. Medium acidity, medium length, and yeah, that medium bodied. But it's really easy drinking, not super complex, that nice little savoury edge to the wine that you always get with Sangiovese. But this I got from Wine App £16.27 and if you're in London, they deliver within like half an hour - what's not to love there. And plus, I would totally pair this with a Spaghetti bolognese, absolute classic. Right everybody take a seat, get ready. It's Bert time, we are going to go and talk about Tuscany.



Janina Doyle 06:16

Right let's talk about a specific region that you have mentioned is one of your favourites. Tuscany. Why Tuscany? Why is Tuscany so fascinating for you?

B

Bert Blaize 06:26

Tuscany is fascinating for me because, well I visited the most and I don't know why I've kind of got a bug like with wine. I don't know why but I just keep going back. And I think the year before lockdown, what was that, 2019? I think in the one year I visited four or five times and it's not Yeah, I got really got the Tuscany bug. And I've been going that's the first, I think it's the first wine visit I ever did as well, was there and I went to the north as well. I didn't go to the usual place and then in 2019 I went out to the east Arezzo into the mountains. And then I did the south as well. I've never been to Elba. I've always wanted to go to the island as well. So I've tried some wines from there a long long time ago.

J

Janina Doyle 07:14

Elba, where's that? Because I know about the Isolo de Giglio because I've had some white wines, the Bibi Graetz wines. Anyone cult producer everybody. So I know. Did I pronounce that island right?

B

Bert Blaize 07:30

I don't know. I'm not Italian but yeah, it sounds right.

J

Janina Doyle 07:32

Isolo de, I'm trying to think of it in my head, Isolo de Gi Gi. Okay, well, this is how we would say it as being a terrible British Giglio. I don't know, oh god.

B

Bert Blaize 07:41

I think when g's are in the middle of words, in Italian, it's pronounced as a J and then at the start it is a G. And then l's are E's. So...

J

Janina Doyle 07:49

But where's Elba?

B

Bert Blaize 07:51

Just above it.



Janina Doyle 07:52

Is it really small?



Bert Blaize 07:55

No it's much bigger. It's probably what like four times the size. And it's just above and it's not it's not predominantly famous for wine and there isn't actually that many vines. It's where a lot of Italians in Tuscany go on holiday.



Janina Doyle 08:08

Oh okay, Elba, ELBA. Okay, actually, I've never tried any wine from there. And now that's something I need to do. But funny enough you say that. So of course everybody this is the land of Sangiovese that we are talking about now. The expressions of Sangiovese that come out of this region are immense, there's so many different types. But I actually am a bit more in love with just the whole Maremma coastal region, I like the blends. I like the international varieties, I like the warmer... it's a warmer climate there, it's a bit hotter and you get these more rounder, richer styles of wines and as opposed to say 100% Sangiovese so I don't know, I've always quite like the Maremma wines or are you all about Sangiovese?



Bert Blaize 08:51

It's interesting. So I was listening my favourite wines and you can't talk about Tuscany, obviously about talking about Chianti and Brunello because obviously, you know, but the super tuscans, it's such an interesting story, but when when you mentioned super tuscans, you just the first thing you picture is like big, bold, big names. Unapproachable, you know, Sassicaia, Tignanello. You know, and they are expensive, you have to wait, you have to lie them down for 10 years. So like even if you can afford them En Primeur, you can't drink them or touch them for like 10 years. So it's quite hard but one of the producers I really fell in love with around that area is Le Macchiole which I absolutely adore. And their vineyards back onto Tignanello. The only differences with Le Macchiole, the winemaker who started in the early 80s, he became really really ill from all the pesticides that the neighbouring wineries were using, and decided to go all natural not because of, because of this is before, well it was kind of, it was a natural wine movement thing as well but it was purely the thing that made him change was his health because he couldn't farm anymore in these conditions and use these chemicals. And the second he stopped using them he found his health improved immediately which is which is remarkable. What they are, they make, I think they make five wines in total. And they, each wine dominates with a different grape variety. So they have some Merlot, Cabernet Franc, Cabernet Sauvignon,

Syrah, and a little bit Sangiovese as well. And each different wine is an expression of those grapes, but they do a Rosso, which is a blend of all all five grape varieties. And it's fantastic, and it's so approachable and you can get the current release and it's smashing. And it's a super tuscan like no other. And it's farmed really well. The winemaking is excellent. And you just get that that hot, dry clay soil expression that you were talking about. And yeah, I love those wines. They're great. So it's not it's not just about Chianti and Brunello, but then some of my favourite wines are actually to the north. So the, one of the first visits I actually did wasn't to Florence and to Sienna, it was to north to, just north of Lucca. Which, Lucca, I think is my favourite city in Tuscany.



Janina Doyle 11:23

Is it now! Why, why?



Bert Blaize 11:26

It's so beautiful. And it's a walled city.



Janina Doyle 11:29

It is near to Pisa isn't it. It's just north of Pisa. I've never been. I've been to Pisa but that's as far north as I got.



Bert Blaize 11:38

Exactly. So everyone goes to Pisa, flies into Pisa and immediately obviously, you head to know Florence, you head to Sienna. You head to San Gimignano, you head to Montalcino, which is all east or south. And not many people go north, but Lucca is beautiful. It's an old mediaeval city, the whole city is surrounded by a wall, which is still there, and it's still intact. So you can actually hire a bike, get a few Negronis and go around the wall. And you're actually up on a level.



Janina Doyle 12:04

That sounds fun.



Bert Blaize 12:06

It's beautiful, and all the architecture.



Janina Doyle 12:07

Maybe not too many Negronis right if you're cycling on a wall.



Bert Blaize 12:10

No, you are a bit wobbly, makes it interesting. And yeah, it's such a lovely city. It's got such a vibe and you actually feel like you're in like a film set or something. It's incredible. And all the restaurants are run by, you know, traditional, you know, they're all traditional Trattoria, not many tourists go there. It's, it's cool. I really like the vibe there. It's brilliant. And then behind Lucca, you've got a DOC called Colline Lucchesi, which is the Lucca hills, and it is a DOC. And it's one of the first wineries that I visited. And they've been making wine there for a very, very long time. So some of the vineyards date back to the ninth century which is remarkable. Yeah. And when you get there as well, because obviously you are in the hills, all the vineyards are super steep, they've got great aspect, it looks like a proper wine growing region, which is probably why they planted their first. You get nice, cool air coming in from the coast as well. So you get a really nice ripening season. And they, it's a it's a vineyard called Tenuta di Valgiano. And it's somebody I've kept in contact with all through the years called Laura who runs it with her husband and it's cool. Yeah they have two wines and they have the Palistorti wine and they have the Tenuta wine. And they make both the wines exactly the same way. They use exactly the same grapes, which is a blend of Syrah, Merlot, Sangiovese, but the only difference is one of the vineyards is 15 to 20 years old, and the other ones up to 40 years old.



Janina Doyle 13:51

Wow so you get to see the vine difference.



Bert Blaize 13:55

Exactly, next to each other in the bottle, which is fantastic. And they do large format as well, which is great with the old vines as well. And yeah, they're just such clever winemakers, they try and do as little as possible. But the expressions are so pure, and the noses on them are so, like they just jump out the glass at you. And it's such a beautiful expression of Tuscany as well. I really love those wines. And I think that more people should go north and then you can go around. We were talking about before we get some Vermentino on the border to Liguria and that coastline there is just stunning, it's absolutely stunning.



Janina Doyle 14:32

Well actually, it's interesting you say about Vermentino because I heard recently I can't remember somebody's head of wherever in Maremma, blah bhah blah but saying we really want to push Vermentino as like the main grape variety of this region. I thought was quite interesting. I heard an interview, of course, I can't remember much about it. But yeah, they really want to showcase how good Vermentino is, here on the coast and definitely it's getting a little bit more attention. So yeah, that'll be interesting to see if more people know about Vermentino in Tuscany really.



Bert Blaize 15:03

Absolutely I agree. I guess like most regions like Piedmont they, they dug up all their indigenous grapes and just replanted Chardonnay because that's what they thought the markets wanted, and Chardonnay is easy to grow and but yeah, definitely definitely going back to grapes like Vermentino for sure, they're great. Absolutely fantastic and obviously, after spending like a week or two weeks in Tuscany, of drinking Sangiovese all your palate craves it's like an off-dry Riesling or something. Every meal was like Chianti, Chianti, Chianti, and your palate is like no please stop. I can't take any more. But they do need more white wines, that's for sure.



Janina Doyle 15:41

Well what, in terms of the Sangiovese because come on we can't talk about Tuscany without talking about Sangiovese. Obviously, you've already said your favourite region in you know, up in the north, but there's slightly more well known regions. Do you prefer the expression of Sangiovese within Chianti? Maybe a Brunello di Montalcino? I mean, there's so many isn't there, or Vino Nobile di Montepulciano. Oh my god, the list goes on.



Bert Blaize 16:05

Yeah, it's huge. Brunello is my favourite. I think that's the best expression. Yeah, I mean, I love the north and the norths interesting. I just wanted to kind of shine a light on it. But Brunello is the best expression. Brunello is the best expression of Sangiovese out there, there's no question.



Janina Doyle 16:20

Well it's more powerful, isn't it? It's that more muscular, age worthy concentration... for anyone wondering Brunello is what they call Sangiovese in the Montalcino region. And it obviously is a slightly different clone. There's so many different clones. I mean, actually, I

need to do a Sangiovese clonal episode to be honest, because there's so much you can talk about with Sangiovese really isn't there.

B

Bert Blaize 16:42

Yeah, and aspects. And it's really interesting to see what certain producers are doing there as well. And which part of Brunello you're actually on because there's some really interesting different little microclimates there as well. And like if you want to go traditional, then I think Fellini is one of the bests. So Fellini, his Brunello's are sensational. But that's, that's more traditional. And then if you if you want to, like find the best expression of Brunello out there at the moment, I think its Stella di Campalto. She is an absolute genius. She's brilliant. She's just the other side of the river. It's a little bit cooler, she's got different aspect. And she talks about the vintages as if they're people with personalities. And she's like, and she's like, Oh, this guy is kind of like you know, he's a little bit moody and like, you know, he's but he's still vibrant and she has them in tank and she'd like almost like talks to them all. And yeah, she's she's a genius. She had a lot of help getting set up from Nicolas Joly and obviously...

J

Janina Doyle 17:54

Oh from the Loire Valley?

B

Bert Blaize 17:56

Exactly. One of the big boys behind the whole movement of natural wine. And so yeah, he was a consultant who helped her to get set up. But the wines are so beautiful and elegant. And just just to just everything and our location in this country is so small, so they're so hard to get hold of. She makes a Rosso. She also makes a really unusual blend of like, I think it's eight different grapes. And some are like Sicilian grapes, and like it's crazy. I've met her a few times. I met her, I went to the estate. She took me around the vineyards, which was amazing, and then I met her at Vinitaly and she basically put this glass and said if you can name all these grapes I will be very impressed. And I didn't, I named like three. Yeah, but yeah, some wild, that you'd never expect to find. And she blends it all together. But yeah, the wines are really hard to find. And she doesn't believe in like good vintages and bad vintages. She just believes in different expressions and she said she actually prefers the cooler, the cooler wetter vintages because it's a different expression of Sangiovese and it shows a more delicate side and, you know, the more the you know, the more lighter side and you know, which I completely agree with. And she's such a cool outlook on winemaking and yeah, she's she's brilliant. She's so cool. And those wines are just going to go up and up and up in value for sure. She's gonna be like a big cool wine

maker in the future for sure if she isn't already.

J

Janina Doyle 19:23

People need to hold them back then. I mean, but this is the thing with when you get really good Brunello, I don't no, the the floral nature, the herbaceousness mixed in with that lovely kind of, you obviously have the kind of tart red cherries and the plums and stuff but it's that kind of figgyness and even you know, hazelnuts, it's just I think they have some real ethereal beauty to them, don't they? But of course there's different styles even within all the Brunellos but yeah, people definitely need to check it out. What is the ageing, if you go for the Rosso di Montalcino, I know that only needs to be aged for one year. So you can already have a much younger fresher, more fun style of trying the Brunello. But is Brunello di Montalcino five years with, I've completely, I don't know if you if you remember.

B

Bert Blaize 20:11

Five years in total and two years in wood.

J

Janina Doyle 20:15

Yeah, it used to be more wasn't it. It used to be like four years. I think they used to used to have to have a lot more and then they kind of realised that achieved you know what, that is quite intense. Yeah. So five years before you can release it. That, I think that is one of the biggest ageing criterias in Italy, isn't it? God I need to go back to my WSET books. It's a lot.

B

Bert Blaize 20:35

Yeah, I think. Yeah, five years, five years Brunello. I think the Reserva is a bit longer. So yes.

J

Janina Doyle 20:39

I think it's, I think it's six for the Reserva.

B

Bert Blaize 20:42

Yeah, sounds about right.

J

Janina Doyle 20:44

Yeah. You need to be patient for some of these wines.

**B****Bert Blaize 20:47**

Yeah, but but then then again, you can just go and try Rosso di Montalcino. Like a producer like Caparzo, you can go and just try the Sangiovese, which we sell in Bottles 'N' Jars for a very reasonable price, under £10, so you can go and get that and that's a beautiful expression from a top Brunello producer and then you can try after that if you get hooked on the just a Sangiovese Toscana. Then you can, which are just young vines, same winemaking without the long ageing but just young vines that don't need the ageing to soften to be fair. Then you can try the Rosso, then you can try the Brunello. And then they do a top single vineyard called Rio Cassero. I think it's called off the top of my head. I should really know that. And yeah, you can try the whole range. And like all you can say like, that's my everyday wine. And then for my birthday, I'll have like the Brunello or whatever. So there is a scale so like, the Brunello is great for that. Because there is a scale and you can get, you can get into it for not very much money, which I love.

**J****Janina Doyle 21:42**

And we need to point out I was just gonna say you mentioned that they can get that wine in Bottles 'N' Jars and that is your wine shop that you set up. I didn't mention that in the episode yesterday, the episode before. This is like a classic car show room you've just set up a really cool wine shop, right?

**B****Bert Blaize 21:59**

Yeah, it's next door to the classic car showroom, and there was a little space free. Yeah, we came up with the concept Bottles 'N' Jars, which is a wine and deli. We sell loads of cool bits, so it's loads of, we support a lot of local producers. So there is a lady who lives really locally called Pow and she makes loads of pickles and ferments and the best kimchi I've ever tasted. And you can come get some cheese and charcuterie from Cobble Lane. And nice like olives, like the good stuff. And nice anchovies and tinned fish and fresh bread every morning, but also like a really good selection of wine. Yeah, yeah Jack, he manages it day to day. She used to work for the clove club. She's got a great palate. And she is South African. She's made wine all over the world. And yeah, she's brilliant. And she takes the lead with lots of the food and wine, which is great. But yeah, it's a cool little shop. And you can come up for a coffee. We do takeaway coffee as well. Yeah. Kind of weird. Essentially, Highgate just in between when there's literally no shops. So that's why the locals loved us when we opened up in November last year. Which is cool. And we had people like Liam Gallagher coming in for his daily coffee which was quite funny.



Janina Doyle 23:13

Sure, yeah. That's amazing. There you go. Little celebrity high five. They get everyone, anyone who wants to go where Liam Gallagher goes, there you go. I don't know if that puts people off or not.



Bert Blaize 23:24

I can say that now because he doesn't come in anymore. He just came in during lockdown for his daily walk.



Janina Doyle 23:27

Oh, really? Oh. He's moved on. That was one stage of his life, wasn't it? How funny. Anyone in London get up to Bottles 'N' Jars. Now going back to Chianti. We actually, I want you to give me a perfect pairing for a, well I don't know because they're all so different. But I guess a Chianti Classico like because you know, the most classic region within Tuscany. You have a Chianti Classico. Let's make it a Reserva. So a little bit more intense, what's a perfect pairing?



Bert Blaize 23:55

I'm so glad you said that because this is one of my favourite wine pairings of all time. I just think, it's so funny. I was, I was hoping you were gonna say it.



Janina Doyle 24:05

Oh how funny. I promise we didn't plan this. I promise, that was just off the top of my head. That's so funny. Carry on.



Bert Blaize 24:10

No, so if you're driving around Chianti Classico and you're going to areas like Radda, you've got these little places that only open certain nights or certain nights when the owner feels like they should open up, which is really funny. And they'll normally be quite grumpy and whatever, but the food will always be great. I love that and they'll just have like a little fireplace in the corner with charcoal and they'll just cook whatever meat they could get hold of that day. And if you get a big T-bone steak, a Florentine steak with Chianti Classico cooked over charcoal. It's just one of the best things in the world that people always go to, I know you're a big South American fan. People always go to South

America with steak but honestly Chianti Classico Reserva absolutely smashes it because you've got way more tart fruit red flavours and with the meat, they just work so, so well and then just compliment that charcoal and especially if you get some like aged beef that's started to go a little bit nutty and really gamey and rich and it's got a different colour to it, it's so good.

**J** Janina Doyle 25:11

That makes sense as well because often with slightly aged or Sangiovese, just the more premium Sangiovese, the tobacco and the smoke and even like, I often get tea leaves, these kinds of aromas and flavours in Sangiovese. Sangiovese for anyone who really isn't familiar with Sangiovese, it is definitely a more savoury style of wine rather than fruity. It's got the aromatics but it's not, I wouldn't put it more on the fruit spectrum, definitely much more about savoury. And so yeah, I can see how that goes with the char and then the smoke of a T-bone steak.

**B** Bert Blaize 25:45

Yeah, absolutely. And then you just drive around those areas and you just want it with the local food obviously, like so you have like "cinghiale" wild boar. It all just works so, wild Boar and Chianti Classico works so good because it's it's so rich and you're so again you get those deep, earthy tobacco flavours and the wine just sorts it out and sometimes it might be a little bit, especially if it's aged, when the wild boar gets aged it becomes quite overpowering, so like some tart red fruits are going in there and some some you know, tart cherries, they just do the job really really nicely and like some like damsons and yeah, they just bring everything to life. I really I really love that yeah.

**J** Janina Doyle 26:27

To be honest as well with all the sausages, from what I remember when I was in Tuscany, I might be making this up, but I I'm sure they use a lot of fennel as well in their salami and their sausages and again that kind of brings out the herbal nature of Sangiovese, the kind of thyme, the rosemary, things that you can often get. Oh yummy I really don't drink enough Chianti. Do you know, again, yeah. As you said too much South America. I need to come back. Italy's closer to home.

**B** Bert Blaize 26:56

Yeah you do. Come back to us yeah. And then yeah, if you are going to try a Chianti at the moment, one that, a producer that's absolutely singing at the moment, that is on

absolute top of his game is Sean O'Callaghan, which he is just outside of Radda. He's making all kinds of crazy wines. He's also doing a little field blend like Stella's doing. But his, he's an English guy as well. It's from Somerset originally. He used to be the winemaker at Riecine, which a very famous Chianti estate and now he's making his own stuff just outside of Radda. And his wines are phenomenal. Again, really short supply, but he makes some entry wines which are really easy to get hold of online. Yeah, I'd check him out.



Janina Doyle 27:41

People just need to get to Tuscany.



Bert Blaize 27:43

Yeah, they're great. And then I love Isole e Olena as well. That's one of my first Chianti loves. I visited him a long time ago.



Janina Doyle 27:49

Well, you've given a lot of name drops. You're giving us a lot of work.



Bert Blaize 27:54

I'm just getting excited. And now we, we're talking about Chianti, I'm just, I'm just remembering all these great places that I've visited.



Janina Doyle 28:00

Yeah you like go up to the north, no actually I've changed my mind. I remember when I went to Chianti, and long time ago, but the thing about it is not just the wines, they are sensational. But driving around it, let's just remember Italy anyway, I swear wherever you're gonna go it's just on a hill, everything's on a hill. So it does, isn't it right? So it does allow for really beautiful landscapes but Chianti specifically, I remember just going like trying to go three kilometres down the road would take an hour, I can't remember, you would just literally, I'm probably exaggerating. But you would literally be winding around these roads and up and down these hills with you know, cypress trees galore and vineyards everywhere, lovely villas and castles on the top of every hill and you know if it's not vineyards, it's olive trees and it's just the most stunning beautiful place to go visit. It really is probably one of most, I quite like Prosecco as well because of the hills and I really enjoy being there but I have to say Chianti, and it's very interesting, I don't know if you noticed, well of course you remember, you've been to so many places in Tuscany. But you

do the whole of Chianti, you're up and down on all these hills, everything's quite close together. And then you go south to Montalcino. And then it's like everything just spreads out and you kind of look and then all of a sudden they still what these hills but they're they're wider and it's this more expansive space and it just so contrasting. To drive around Tuscany is an experience.

B

**Bert Blaize 29:26**

You're right and also goes to the east which I only did recently. Go to Arezzo and go up in the hills and even as late as spring they'll still have snow because it's that high up. And they're growing Pinot Nero/Pinot Noir and they're making champagne method wines and it's, I've visited some producers that have just started making wine out there before. I was going to try bringing some in the country but obviously covid had other ideas but yeah there is some, out east it's really beautiful and not many tourists. If you are going in high summer then obviously places like Montalcino, Radda will be absolutely overrun. If you go a little bit further out east to Arezzo, go in the hills, the wines are still great, but there is just less people and then you'll get a different, a different expression of Tuscany as well which is always great.

J

**Janina Doyle 30:13**

God there's literally so many places for everyone to go isn't there, but I would say for everybody this is my always, this is my advice for Chianti. Unless you know the producer, generally to make sure you do get a safe and delicious version, stick with Chianti Classico, the original zone, right? You laugh because you know, I mean, it really is pretty difficult if you start going to some of the other sub zones, you, if you want the experience, have some fun, go for it. Chianti Rufina deserves a little bit of a tick. It's a much hillier sub zone. That's the one of the six sub zones actually produces some quite elegant and memorable fresh styles of, of wine but otherwise stick with your Chianti Classico to make sure you get to taste Sangiovese in the right form, shall we say?

B

**Bert Blaize 30:59**

Unless you are making sangria.

J

**Janina Doyle 31:01**

Oh, and then it doesn't matter, then get the cheapest.

**B** Bert Blaize 31:02  
Crack open one of those screw top Chiantis.

**J** Janina Doyle 31:06  
Absolutely. And fun fact for everybody, it was the first delimited region in the whole world. The whole, the first wine region. That was in the 1700s. I'm not going to say when, early 1700s. I won't say the exact date because I can't remember. I do like that fun fact. Um, thank you so much. It's been amazing speaking with you and I realised now just touching on the surface. My God, we need a dedicated Chianti episode. A dedicated Montalcino episode. Uhh too many. And then yeah, we haven't even I mean, then as you said, we should talk about the whites. Don't forget it's not just Vermentino. There's Vernaccia as well for everybody. Vernaccia di San Gimignano?

**B** Bert Blaize 31:49  
San Gimignano. Yeah. The best white wine in Tuscany that I've tried is from Isole e Olena, and it got flagged by Didier Dagueneau as well. One of the best winemakers of all time.

**J** Janina Doyle 32:03  
From the Loire Valley again.

**B** Bert Blaize 32:03  
The Chardonnay from Isole e Olena is one of the best in Tuscany. So try that and try and go downstairs. It's like a Batcave. He's got a brick wall that moves like a Bond villain and you go through, it's so cool. You can have dinner in there. So go and visit Isole e Olena as well. And they make sweet wines as well. So they do the passito method.

**J** Janina Doyle 32:25  
Oh Vin Santo. Oh, gosh, there's literally...

**B** Bert Blaize 32:30  
I think we've dropped all the types in there.

- J** Janina Doyle 32:32  
Now we probably haven't, that's the problem. Tuscany quite clearly offers way too much. But at least we've hopefully got some people salivating and definitely piqued some interest. And of course, it's just a beautiful place to go food, wine, nature. I mean, you don't get much better than Tuscany. Do you?
- B** Bert Blaize 32:43  
No, it's a very, very good first wine region to visit if you've not visited the wine region before for sure.
- J** Janina Doyle 32:55  
Amazing. Thank you so much Bert. You're amazing. And I appreciate you taking us on a little bit of a journey. And of course yesterday chatting about your wonderful wine book. So people now know how to pair food with wine.
- B** Bert Blaize 33:07  
Awesome. Thank you so much.
- J** Janina Doyle 33:09  
I'll see you very soon. Bye.
- B** Bert Blaize 33:10  
Cheers.
- J** Janina Doyle 33:15  
So recording that episode has made me realise how many more episodes we need about Tuscany. Vin Santo. How many of you have had the special dessert wine Vin Santo, which is primarily made in Tuscany, and it's made with the passito method. So drying the grapes out on mats. How many of you had super tuscan? We touched on that. Has anybody had Sassicaia or Ornellaia? Do you know the story about that? Perhaps we need to do a super tuscan episode? And of course Chianti, it does need its own episode. Let me know what you want me to do first. Now we all know nobody can leave until they've listened to the wine quote of the episode and so I bring you one specifically focused on Italy, and the

quote is:



Janina Doyle 33:59

"In Italy, they add work and life on to food and wine."



Janina Doyle 34:05

And this was said by English writer Robert Leach who quite clearly fully understands that the Italians have got it right. Thank you as always for listening. If you haven't shared this episode with a fellow wine lover, please do that now. Do subscribe if you haven't already. And of course with this competition, no reason now not to write a review, sending you loads of love and light. See you tomorrow for the next episode of Eat Sleep Wine Repeat and cheers to you.