

drinks | Gift wines to be thankful for

There are wines for which to give thanks — and to consider as gifts. This week, they're Italian.

Consider four from Antinori. Dependable: the **2011 Pèppoli Chianti Classico DOCG** (\$28), a versatile sangiovese. There's more depth to the producer's ripe, layered **2008 Badia a Passignano Chianti Classico Riserva DOCG** (\$53). Both complement lasagna, cannelloni, prime rib, roast chicken.

The **2011 Marchesi Antinori Solaia** (\$325) is a top "Super Tuscan," made primarily with cabernet sauvignon. And the result is wonderful, concentrated, balanced, with hints of blueberry, blackberry and cherry. Not for the impatient, this Solaia has years ahead of it before you uncork and serve with a rare T-bone. The lush, reliable **2011 Marchesi Antinori Tignanello** (\$105) also is a star in the luxurious category. It's mainly sangiovese, with generous notes of plum and cherry, and will mature for a decade.

The **2011 Frescobaldi Luce della Vite** (\$93) from Montalcino's Tenuta Luce della Vite estate, is a fragrant, intense, complex ruby-shaded red, combining sangiovese and merlot. Berries dominate, with an occasional hint of spice and vanilla. The vivid **2009 Perticaia Sagrantino di Montefalco** (\$48) and **2008 Scaccia-**

diavoli Sagrantino di Montefalco (\$37-\$42) deliver a rich, elegant taste of Umbria. More austere, structured and long-lived, with suggestions of vanilla, toast and spice: the

2010 Marchesi di Barolo Barolo Cannubi (\$107), a harmonious, full Piedmontese.

Azienda Agricola Poliziano offers the ripe and satisfying **2010 Vino Nobile di Montepulciano DOCG "Asinone"** (\$60) and the expressive **2011 Vino Nobile di Montepulciano DOCG** (\$28). Poliziano bargains: the **2013 Lohsa Morellino di Scansano DOC** (\$15) and **2012 Rosso di Montepulciano DOC** (\$15).

Buon Natale, felice Hanukkah, allegro Kwanzaa.

— PETER M. GIANOTTI



ISTOCK / AJAY BHASKAR

