

# APRIL 2023 - JANCIS ROBINSON

Jancis Robinson's website - <https://www.jancisrobinson.com/articles/italians-london>

## Le Piane, Maggiorina 2021 Vino d'Italia

*Old-vine field blend of 13 varieties, both red and white, co-fermented in tank.*

Light ruby. Fragrant with sour cherry and mountain vegetation without being in the least green. Juicy, sweet/sour (in a good way, with harmony, not clashing). Finely tannic, vibrant, energising, delicious. Effortless balance and good length. **GV** (JH)

12.5%

Drink

2023

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2028

£19.95 Lea & Sandeman

**16.5/20**

## Le Piane, Mimmo 2019 Vino d'Italia

*70% Nebbiolo, 25% Croatina, 5% Vespolina. Two years in big old casks.*

Light garnet with brick rim. Peppery, senescent red fruits, with an impression of crushed rocks, scented but not floral. On the palate, chalky-dry tannins, refined and sinewy at the same time. Tannins still need more time even though they are fine-boned. (JH)

13.5%

Drink

2025

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2032

£24.50 Lea & Sandeman

**17/20**

## Le Piane Piane 2020 Vino d'Italia

*100-year-old Croatina. Two years in both big and small oak.*

Deep crimson with smudgy rim. Dark fruit that reminds me of the hedgerow – elderberry and blackberry but also a dark spicy savour. Deeply chewy, firm tannin texture, and all in balance with fruit. Powerful, youthful, long. (JH)

14.5%

Drink

2025

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2035

£40.95 Lea & Sandeman

**17+/20**

## Le Piane 2017 Boca

*85% Nebbiolo, plus Vespolina. Four years in big old barrels.*

Light brick red. Pure, refined Nebbiolo nose of non-sweet red fruit, a hint of spice and leather. Wild and scented on the palate. Tightly furled still, with so much youthful energy and a long life ahead. Sour-fresh fruits on the finish, pure and wild and alpine in character. Tannins are extremely fine and dry. (JH)

14%

Drink

2024

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2035

£57.95 Lea & Sandeman

**17.5/20**