

IL CIUCHINO

celebrating wines of tuscany

Our philosophy at Il Ciuchino and Borgo San Vincenzo is centered around celebrating local artisans and their products. Food and wine are a central part of Italian life, and we've intentionally focused on curating a wine list that highlights the spectacular range, innovation, and beauty of the wines of Italy. Almost every wine, with a few notable exceptions, hail from the Tuscan region.

The majority of our listings are from select terroirs and small producers whose wines truly capture the essence of their region's terroir and ethos. Through community relationships and partnerships, we've curated a list that brings a number of small-scale producers to the fore, including some with exceptionally small allocations, with the goal of bringing wines from some of our favorite artisan winemakers to your glass.

We hope you enjoy this fascinating journey of Tuscan wine exploration. You'll see that wines from our region go far beyond the expected glass of Sangiovese and extend into an incredible array of whites, some stunning sparkling wines, and an exceptional array of reds that showcase indigenous grapes along with international varietals.

In addition to our list of wines by the bottle and by the glass, we also have a rotating selection of Coravin wines available. Ask your server about the current options for an extra unique wine-by-the-glass offering.

AL BICCHIERE
BY THE GLASS

BOLLICINE - SPARKLING

Casanova, Bulles Brut 2020, Montepulciano 12€ - 39€
Chardonnay, Ribolla Gialla

ROSATO - ROSÉ

Icario, Nysa 2022, Montepulciano 9€ - 32€
Sangiovese, Pinot Nero

BIANCO - WHITE

Panizzi, Vernaccia DOCG 2022, San Gimignano 8€ - 27€
Vernaccia

Icario, Nysa 2022, Montepulciano 9€ - 32€
Trebbiano, Gewurztraminer, Riesling

Montemercurio, Caduceo 2020, Montepulciano 11€ - 39€
Malvasia, Canaiolo, Pulcinculo

Colle Bereto, Albo 2023, Chianti 12€ - 41€
Chardonnay, Pinot Bianco

ROSSO - RED

Guidotti, Rosso di Montepulciano 2021 9€ - 32€
Sangiovese

Panizzi, Pinot Nero 2021, San Gimignano 11€ - 39€
Pinot Nero

Fattoi, Rosso di Montalcino 2021 12€ - 40€
Sangiovese

Il Molinaccio, La Spinosa
Vino Nobile di Montepulciano DOCG 2019 13€ - 45€
Sangiovese

Romitorio, Romitorio 2021, Montalcino 13€ - 45€
Syrah, Petit Verdot

METODO CLASSICO

traditional method sparkling wine

With its origins in Champagne, France, the *Traditional Method* is now widely used worldwide and is considered the gold standard of sparkling wine production. Before modern pressure tanks and CO₂ injection, this was the best-known way to make sparkling wine.

With the *Traditional Method*, grapes are picked early when sugars are low and acids are high. The juice is then pressed off gently but quickly to preserve aromatic qualities and freshness. The first fermentation happens as with typical wine production, and a low-alcohol, high-acid white wine is produced. Yeasts and sugar are added to the bottle, and after sealing it in controlled circumstances, a second fermentation happens in the bottle, creating CO₂ as a byproduct.

The sparkling wine is allowed to ferment on the lees to reach maturity and add complexity. The bottles are riddled regularly, disgorged, and sugars and alcohol are adjusted by the winemaker. Your sparkling wine is now ready to drink!

In this list, we celebrate Traditional Method, *Metodo Classico*, sparkling wines produced solely in Italy, from the famous bubbles of Franciacorta to the innovative sparklings produced in our backyard, the rolling hills of Tuscany.

BOLLICINE
SPARKLING

MONTEPULCIANO

Badia Crepaldo, 1084 Cuvee 2023 65€
Chardonnay, Pinot Nero

FRANCIACORTA

Ca' del Bosco, Riserva Annamaria Clementi 2015 195€
Chardonnay, Pinot Nero, Pinot Bianco

Ca' del Bosco, Cuvee Prestige 70€
Chardonnay, Pinot Bianco, Pinot Nero

Ca' del Bosco, Saten 2019 110€
Chardonnay, Pinot Bianco

Mirabella, Demetra, 2018, Brut Nature 75€
Pinot Nero

ROSÉ TOSCANA

Badia Crepaldo, 1084 Cuvee 2023, Montepulciano 65€
Pinot Nero

Casanova, Caterina 2018, Montepulciano 45€
Sangiovese, Chardonnay

Colle Bereto, Colle B. 2024, Chianti 47€
Pinot Nero

Icaro, Donna Silvia 2021, Montepulciano 57€
Sangiovese, Pinot Nero, Chardonnay

R O S A T O

R O S É

Castello di Ama, Purple 2022, Chianti <i>Sangiovese</i>	38€
Croce di Febo, Bonbonbio 2022, Montepulciano <i>Sangiovese</i>	35€
Le Pupille, Rosamati 2023, Maremma <i>Syrah</i>	31€
Panizzi, Ceraso 2023, San Gimignano <i>Sangiovese, Merlot</i>	22€
Pietranova, 3 File 2022, Bolgheri <i>Merlot, Cabernet Sauvignon</i>	35€

B I A N C H I
W H I T E S

V A L D I C H I A N A

Poggio Mori, Boreo 2021 30€
Trebbiano, Malvasia

Priorino, Solarina 2022 25€
Chardonnay, Pinot Bianco

V A L D ' O R C I A

La Nascosta, Chard'o 2020 55€
Chardonnay

La Nascosta, Giss'o 2021 45€
Sauvignon Blanc

M A R E M M A

Le Pupille, Poggio Argentato 2023 27€
Sauvignon Blanc, Petit Manseng, Semillon

Montauto, Gessaia 2022 33€
Sauvignon Blanc

Montauto 2023 25€
Vermentino

Rascioni & Ceconello, Osa 2022 35€
Vermentino

C H I A N T I

Castellare di Castellina, Canonico 2022 35€
Chardonnay

Castellare di Castellina, Spartito 2022 34€
Sauvignon Blanc

Castello di Ama, Al Poggio 2023 48€
Chardonnay

R O S S I

R E D S

P I N O T N E R O T O S C A N A

Badia Crepaldo, Garibaldi 2020 57€
Montepulciano

Castello di Ama, Il Chiuso 2020 48€
Chianti

Montauto 2017 61€
Maremma

S Y R A H T O S C A N A

Amerighi 2021 49€
Cortona

Croce di Febo, Alieno 2019 55€
Montepulciano

Fontodi, Case Via 2020 79€
Chianti

Tenuta Angelici, Bocca di Selva 2019 55€
Cortona

I G T T O S C A N A

Arnaldo Caprai, Collepiano, 2019, Montefalco 33€
Sagrantino

Casanova, Irripetibile 2018, Montepulciano 55€
Sangiovese, Merlot, Cabernet Sauvignon

Fabio Motta, Le Pievi 2022, Bolgheri 35€
Merlot, Cabernet Sauvignon, Sangiovese

Il Molinaccio, L'Allocco 2023, Montepulciano 33€
Merlot, Sangiovese

Losi, Ritmo, 2020, Chianti 35€
Malvasia Nera

Pietranova 2020, Bolgheri 45€
Cabernet Sauvignon, Merlot

Poggio Mori, Sertorius 2019, Montepulciano 39€
Cabernet Franc, Merlot, Cabernet Sauvignon, Petit Verdot

WINES OF MONTEPULCIANO

il vino del nostro territorio

The first wine to reach DOCG status in Italy, *Vino Nobile* has long been appreciated by nobles, popes, kings, and presidents, and was famously beloved by Thomas Jefferson.

Located within the hills of southern Tuscany, the backyard of Borgo San Vincenzo, Montepulciano is blessed by a warm Mediterranean climate, with soils rich in clay and sand; a great combination in winemaking.

Per DOCG guidelines, grapes must come from the commune of Montepulciano, and regulations allow for 70% Sangiovese, locally known as *Prugnolo Gentile*. The remaining 30% of *Vino Nobile* can come from other red grape varieties such as Malvasia Nera, Colorino, Caniolo, or Merlot.

The wine must be aged for a minimum of three years in wood barrels to be labeled *Vino Nobile di Montepulciano*.

Many high-quality producers choose to use solely Sangiovese grapes for quality reasons and many opt to age wines for much longer than the three years required.

On a spectrum, *Vino Nobile* is often our *goldilocks* wine, falling between the muscular character of Brunello di Montalcino and the elegance of Chianti Classico, providing a beautiful balance. Characterized by its dryness, intense red fruit, graceful aromatics, and polished complexity, it's the perfect choice for an elegant, smooth, pleasant drinking wine that can be paired beautifully with a range of food.

ROSSO DI MONTEPULCIANO

Minimum 70% Sangiovese, 1 year aging requirement

Il Molinaccio, Il Golo 2022 <i>Sangiovese, Alicante</i>	28€
Montemercurio, Petaso 2020 <i>Sangiovese, Merlot</i>	33€

VINO NOBILE DI MONTEPULCIANO DOCG

Minimum 70% Sangiovese, 1 year in oak, 6 months in bottle

Combarbia, Vino Nobile 2018 <i>Sangiovese</i>	51€
Combarbia, Vino Nobile 2020 <i>Sangiovese</i>	47€
Guidotti Vino Nobile 2019 <i>Sangiovese</i>	45€
Montemercurio, Messaggero 2018 <i>Sangiovese</i>	49€
Talosa, Alboreto 2019 <i>Sangiovese</i>	45€

VINO NOBILE RISERVA

Minimum 70% Sangiovese, 3 year aging requirement with 6 months in bottle

La Combarbia 2019 <i>Sangiovese</i>	65€
Le Berne 2020 <i>Sangiovese</i>	59€
Talosa 2018 <i>Sangiovese</i>	57€

VINO NOBILE SELEZIONE

Single vineyard selection, the best expression of terroir

Boscarelli, Costa Grande, 2018 <i>Sangiovese</i>	89€
Boscarelli, Il Nocio, 2018 <i>Sangiovese</i>	120€
Casanova, 700, 2016 <i>Sangiovese</i>	60€
Le Berne, Cervignano Alto 2020 <i>Sangiovese</i>	85€
Montemercurio, Damo 2015 <i>Sangiovese</i>	90€

WINES OF MONTALCINO

il territorio del brunello

The town of Montalcino, located about 40 minutes from Borgo San Vincenzo, is situated on a hilltop surrounded by rivers and protected by dominating Mount Amiata. Here vines compete with dense woods and olive tree fields. Blessed with a dry, Mediterranean climate and cool breezes from the relatively nearby sea, the area has multiple microclimates. Depending on the position and altitude of the individual vineyard, the terroir gifts each winery with its own, personal characteristics.

Winemaking in the area dates back 2000 years but Clemente Santi, the precursor of the famed Biondi Santi winery, was the first to recognize the landscape potential and “Brunellino” grape, now known as *Sangiovese Grosso*, a thicker-skinned Sangiovese grape clone that yields intense, powerful, yet elegant wines.

Per DOCG regulations, Brunello di Montalcino requires wines to be composed of 100% Sangiovese grapes with a minimum of two years in oak barrel and four months in bottle, and can be released only after 5 years from the vintage date. What gives Brunello di Montalcino its prestige is not just the intensity but the ability to withstand the toll of time giving high-quality wines exceptional aging potential.

ROSSO DI MONTALCINO

100% Sangiovese Grosso, 1 year aging requirement

Argiano, 2022 <i>Sangiovese Grosso</i>	40€
Castello Tricerchi, 2022 <i>Sangiovese Grosso</i>	41€
Le Potazzine, 2021 <i>Sangiovese Grosso</i>	58€
Le Ripi, Sogni e Follia, 2019 <i>Sangiovese Grosso</i>	47€
Tassi, 2019 <i>Sangiovese Grosso</i>	45€

BRUNELLO DI MONTALCINO

100% Sangiovese. 5 years aging, minimum 2 years in oak, 4 months in bottle

Argiano, 2019 <i>Sangiovese Grosso</i>	118€
Castello di Romitorio, 2019 <i>Sangiovese Grosso</i>	131€
Castello Tricerchi, 2019 <i>Sangiovese Grosso</i>	79€
Fattoi, 2017 <i>Sangiovese Grosso</i>	59€
Maté, 2019 <i>Sangiovese Grosso</i>	85€

BRUNELLO RISERVA

100% Sangiovese. 6 years of aging, minimum 2 years in oak, 6 months in bottle

Fattoi 2015 <i>Sangiovese Grosso</i>	120€
Tassi, Franci 2016 <i>Sangiovese Grosso</i>	330€

BRUNELLO SELEZIONE

Single vineyard selection, the best expression of terroir

Castello di Romitorio, Filo di Seta 2019 <i>Sangiovese Grosso</i>	230€
Le Potazzine 2018 <i>Sangiovese Grosso</i>	135€
Le Ripi, Amore e Magia 2018 <i>Sangiovese Grosso</i>	120€
Maté, Veltha 2019 <i>Sangiovese Grosso</i>	99€
Tassi, Vigna Colombaiolo 2018 <i>Sangiovese Grosso</i>	172€

WINES OF CHIANTI CLASSICO

il territorio di gallo nero

Dating back to the Etruscans in 6th century BC, the Romans were the first to create organized vine farms in the area of Chianti. Winemaking went on through the Renaissance, until 1716 when

Cosimo III de' Medici, Grand Duke of Tuscany, created the first document in the world to regulate wine production. After a long history, in 1984 Chianti was recognized as a DOCG.

The Chianti area is fairly large but only the communes between Florence and Siena, the historical Chianti district, can produce Chianti Classico DOCG wine, recognized by the black rooster, *gallo nero*, symbol. The Chianti Classico area has its own independent regulations compared with Chianti. Only red grapes can be used to make Chianti Classico with a minimum of 80% Sangiovese, although 100% Sangiovese is allowed and widely used. 20% of other red grapes are allowed in Chianti Classico production compared to Chianti, which allows a minimum of 70% Sangiovese along with the remaining 30% composed of different red and white grapes.

In an effort to differentiate itself from a past that identified Chianti region as an everyday table wine (famously served in the identifiable fiasco), Chianti Classico DOCG area adopted stricter production, aging, and maturation rules and invested in innovative equipment and techniques to make a great statement about quality that never ceases to surprise.

CHIANTI CLASSICO

Castello di Ama, Ama 2021 43€
Sangiovese, Alicante

Colle Bereto, 2020 35€
Sangiovese, Colorino

CHIANTI CLASSICO RISERVA

Castellare di Castellina, Il Poggiale, 2020 70€
Sangiovese, Canaiolo, Ciliegiolo

Le Miccine, 2019 47€
Sangiovese

CHIANTI CLASSICO GRAN SELEZIONE

Colle Bereto, 2016 75€
Sangiovese

Fontodi, Vigna del Sorbo 2020 115€
Sangiovese

Losi 2013 47€
Sangiovese

SUPERTUSCANS

the unofficial stars of tuscan

What's in a name? 'Supertuscan' is perhaps one of the most confounding terms for wine lovers new to the world of Italian wines. What exactly *is* a Supertuscan?

The core is this: Supertuscans are often about what they're *not*. While DOCG wines must conform to certain standards and regulations, Supertuscans, which do not fall under a DOCG header, benefit from freedom of creativity and design, allowing winemakers to craft unique wines and blends using a range of varietals.

Around the 1970s, Tuscan producers grew tired of the laws governing Chianti region winemaking that specifically did not allow the use of different grapes, particularly international varietals, to be used in winemaking. If a grower wanted to use any non-traditional grape, the wine was labeled as IGT (*Indicazione Geografica Tipica*), which at the time, was practically synonymous with "table wine".

Giacomo Tachis, whom by many is considered the father of the Supertuscan nomenclature, wanted to give this wine its own designation and prestige and went on to create and produce *Sassicaia* for the Incisa della Rocchetta family along with the Antinori family who produced *Tignanello*. The rest is history.

Generally speaking, Supertuscans are wines made using either a single varietal such as Sangiovese, Cabernet Sauvignon, Merlot or Cabernet Franc, or a blend of varietals in a Bordeaux style using small new French oak barrels, with long aging and maturation. The result is a high-quality, opulent, and complex wine that can mature for years to reach perfection.

MONTEPULCIANO

Avignonesi, Desiderio, 2020 <i>Merlot, Sangiovese</i>	83€
Avignonesi, 50/50, 2019 <i>Merlot</i>	190€
La Combarbia, ICS 2018 <i>Cabernet Sauvignon, Sangiovese</i>	69€
Podere Casanova, Leggenda 2018 <i>Sangiovese, Merlot, Syrah, Cabernet Sauvignon</i>	110€
Priorino, E'già 2015 <i>Cabernet Franc</i>	55€
Priorino, Umore e Luce 2015 <i>Cabernet Franc, Cabernet Sauvignon, Petit Verdot, Merlot</i>	59€

MONTALCINO

Argiano Solengo 2021 <i>Cabernet Sauvignon, Merlot, Petit Verdot, Sangiovese</i>	144€
Maté Mantus 2020 <i>Merlot</i>	54€

CHIANTI

Castellare di Castellina, Coniale, 2020 <i>Cabernet Sauvignon</i>	124€
Castellare di Castellina, I Sodi di San Niccolò 2019 <i>Sangiovese, Malvasia Nera</i>	155€
Castellare di Castellina, Poggio ai Merli 2019 <i>Merlot</i>	140€
Castello di Ama, Haiku, 2020 <i>Sangiovese, Merlot, Cabernet Franc</i>	100€
Castello di Ama, L'Apparita 2020 <i>Merlot</i>	380€
Colle Bereto, Il Tocco 2019 <i>Merlot</i>	97€
Fontodi, Flaccianello della Pieve 2020 <i>Sangiovese</i>	179€

B O L G H E R I - M A R E M M A - U M B R I A

ALLA BOTTEGLIA
BY THE BOTTLE

Arnaldo Caprai, 25 Anni, 2019 <i>Sagrantino</i>	85€
Fabio Motta, Le Gonnare Superiore 2021 <i>Merlot, Syrah</i>	82€
Le Pupille, Morellino di Scansano Riserva 2020 <i>Sangiovese, Cabernet Sauvignon</i>	35€
Le Pupille, Saffredi 2021 <i>Cabernet Sauvignon, Merlot, Petit Verdot</i>	149€
Morisfarm, Avvoltore 2018 <i>Sangiovese, Cabernet Sauvignon, Syrah</i>	67€
Morisfarm, Morellino di Scansano Classico 2021 <i>Sangiovese, Merlot, Syrah</i>	26€
Pietranova, Liborio 2017 <i>Merlot</i>	95€
Pietranova, Renzo 2018 <i>Cabernet Sauvignon</i>	63€