WINE ADVOCATE

2013 Cipriana • Bolgheri Vermentino Doc Paguro

Rating:	Price:	Drink Date:	Producer: Cipriana
86	NA	2014 – 2015	From: Italy, Tuscany, Bolgheri Bianco
Reviewed by:	**Issue Date:**	**Source:**	**Color:** White
Monica Larner	31st Oct 2014	215, The Wine Advocate	**Type:** Table
			Sweetness: Dry
			Variety: Vermentino

The 2013 Bolgheri Vermentino Paguro shows bright tones of pear, Golden Delicious apple and peach. There is a ripe fruit or fleshy quality to the wine that renders a larger feeling in the mouth. Grapes are fermented in concrete tanks and the winery has just installed a new refrigerating system to keep the grapes cool after harvest. The cooler 2013 vintage means you can feel an extra tickle of acidity as well.

2015 Cipriana • Bolgheri Vermentino Doc Paguro

Rating:	Price:	Drink Date:	Producer: Cipriana
87	$15	2016 – 2018	From: Italy, Tuscany, Bolgheri Bianco
Reviewed by:	**Issue Date:**	**Source:**	**Color: White**
Monica Larner	28th Oct 2016	227, The Wine Advocate	**Type:** Table
			Sweetness: Dry
			Variety: Vermentino

The 2015 Bolgheri Vermentino Paguro is crisp and light with pretty tones of lemon, peach and Golden Delicious apple. This pure expression of Vermentino also shows some of the zesty green notes like wild sage and Mediterranean herb that are often attributed to this light hearted white grape.

2016 Cipriana • Bolgheri Vermentino Doc Paguro

Rating:	Price:	Drink Date:	Producer: Cipriana
87	$13.5	2017 – 2019	From: Italy, Tuscany, Bolgheri Bianco
Reviewed by:	**Issue Date:**	**Source:**	**Color: White**
Monica Larner	31st Oct 2017	233, The Wine Advocate	**Type:** Table
			Sweetness: Dry
			Variety: Vermentino

This wine opens to a slightly more saturated off-gold appearance. The 2016 Bolgheri Vermentino Paguro reveals a creamier and slightly heavier style compared to its peers. This more robust expression of Vermentino delivers aromas of stone fruit, pear, honey and even a touch of piquant saffron. This vintage shows extra focus and sharpness that makes a big difference. There is a touch of sweet apricot on the close.

2017 Cipriana • Bolgheri Vermentino Doc Paguro

Rating:	Price:	Drink Date:	Producer: Cipriana
86	$22	2019 – 2020	From: Italy, Tuscany, Bolgheri Bianco
Reviewed by:	**Issue Date:**	**Source:**	Color: White
Monica Larner	16th May 2019	May 2019 Week 2, The Wine Advocate	Type: Table
			Sweetness: Dry
			Variety: Vermentino

The 2017 Bolgheri Vermentino Paguro is thin and bright, with notes of dried hay and citrus. It shows that typical Vermentino freshness with lighter tones of apple and pear at the back. Some 6,000 bottles were made. The watercolor snail you see on the label symbolizes the Vermentino grape that slowly took over Malvasia and Trebbiano in terms of local importance.

2018 Cipriana • Bolgheri Vermentino Doc Paguro

Rating:	Price:	Drink Date:	Producer: Cipriana
87	$25	2020 – 2022	From: Italy, Tuscany, Bolgheri Bianco
Reviewed by:	**Issue Date:**	**Source:**	Color: White
Monica Larner	17th Dec 2020	Dec 2020 Week 3, The Wine Advocate	Type: Table
			Sweetness: Dry
			Variety: Vermentino

Compared to its peers, this Vermentino is more neutral and subdued from an aromatic point of view. Opening to white peach, honey and cantaloupe melon, the Cipriana 2019 Bolgheri Vermentino Paguro takes a little longer before its aromas come into focus. Dusty mineral tones lift from the bouquet (the wine is fermented in cement). A good white for a clam chowder, the wine shows a light golden color and a creamy, more texturally rich approach to the palate. Some 5,000 bottles were made.