

Premium Brands, Inc.

69-13 Fleet Street - Forest Hills, NY 11375-5165

tel.: (718)263-4094 - fax: (718)263-4409 - E-mail: PremiumB@aol.com

PANIZZI

- 88 Giovanni Panizzi - Vernaccia di San Gimignano Riserva 1996 \$28**
Serious Vernaccia, with lovely apple, pineapple character, hints of vanilla. Medium-bodied, with a green apple skin flavor and undertones of coconut. Fresh finish. Drink now. 700 cases made. - J.S.
Wine Spectator - Dec. 15, 1998
- 85 Giovanni Panizzi - Vernaccia di San Gimignano 1997 \$15**
A simple, fruity white with almond, melon and apple aromas and flavors. Medium-bodied, with a chalky texture and a fresh melon finish. Drink now. 3,500 cases made. - J.S.
Wine Spectator - Dec. 15, 1998
- 84 Giovanni Panizzi - Chianti Colli Senesi 1996 \$12**
A good Chianti, with dried cherry and tobacco aromas and flavors. Medium-bodied, with lovely acidity and fine tannins. Fresh on the finish. Drink now. 1,000 cases made. - J.S.
Wine Spectator - Dec. 15, 1998
- 82 Giovanni Panizzi - Toscana Il Bianco di Gianni 1996 \$21**
Pleasant and fresh, with honey and apple aromas and flavors. Medium-bodied, with fresh acidity and a light honey aftertaste. Drink now. 600 cases made. - J.S.
Wine Spectator - Dec. 15, 1998
- 80 Giovanni Panizzi Toscana Ceraso 1997 \$10**
Rather light, but deliciously fruity with lovely strawberry and dried cherry aromas and flavors. More like a simple, good-quality red Burgundy than a Tuscan red. Drink now. 400 cases made. - J.S.
Wine Spectator - Dec. 15, 1998
- 87 Giovanni Panizzi - Vernaccia di San Gimignano 1996 \$15**
Lively and brisk, a combination of crisp citrus and subtle mineral flavors in a totally refreshing white wine. Drink now. 3,750 cases made. - J.S.
Wine Spectator - April 30, 1998
- 84 Giovanni Panizzi - Vernaccia di San Gimignano Riserva 1995 \$24**
A different style of Vernaccia, this strives for complexity. Has generous oak accents but we miss the lively fruit flavors and crisp acidity. Drink now. 580 cases made. - J.S.
Wine Spectator - April 30, 1998
- 88 Giovanni Panizzi - Vernaccia di San Gimignano Riserva 1996 \$28**
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Wine Spectator - Dec. 15, 1998

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Wine Spectator - Dec. 15, 1998

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Wine Spectator - Dec. 15, 1998

Vernaccia di San Gimignano Riserva '97

Giovanni Panizzi

The Riserva '97 made by Gianni Panizzi is a winner, as has been the case for some years now. It has a fairly intense, limpid and brilliant yellow hue. Although very solid, the wine is a bit uneven on the nose: it has a rich, very toasty wood fragrance, and fruit that is slightly less evident and must still open up. The wine presents good extracts in the mouth and good basic structure, but there is clearly an excess of wood that should be reabsorbed shortly. The wine promises a fascinating future.

Gambero Rosso - #18 - 1999 - Text by Fabio Rizzari

Vernaccia di San Gimignano '98

Giovanni Panizzi

There is no doubt that Gianni Panizzi's is one of the leading wineries in San Gimignano in terms both of the quality and reliability of its wines. Consulting enologist Salvatore Maule is widely known and respected, and the estate's seven hectares of vineyards are very well-managed indeed. The Vernaccia '98, a yellow hue with greenish tinges, is not yet expressing itself fully. When tasted, its aromas were faint and had simple yeasty notes. The palate, still a little disturbed by the bottling process, has good body and is fairly harmonious. This white still has to come together.

Gambero Rosso - #18 - 1999 - Text by Fabio Rizzari

85 Giovanni Panizzi - Vernaccia di San Gimignano 1999 \$17

Lots of lemon, mineral and spice character. Medium body. Fresh acidity. lemon-lime aftertaste. Drink now. 8,300 cases made. -J.S.

Wine Spectator - Oct. 15, 2000

Gambero Rosso Editore

Slow Food Editore

“Italian Wines 2000”

GIOVANNI PANIZZI - S. Gimignano (Siena)

Under the spell of the Tuscan countryside, Giovanni Panizzi left Milan and a job in information science in 1979. It took then years to reorganize the vineyards and cellar before his first harvest. His Vernaccia Riserva wines, matured in new wood, are probably the best interpretations we have of this grape. Thus far, no-one has managed to do better, but perhaps his Vernaccia needs just a little more concentration and depth in order to make its place beside the other great whites of the world. Giovanni is convinced that to give this wine a further boost, serious work needs to be done on

replanting the old vineyards, a task with which he is making excellent progress. In the meantime, we advise you to savor every last drop of the excellent Vernaccia Riserva '97, one of the best ever produced. It has a strong, green-tinged straw yellow color and intense, sweet aromas of candied fruit, sweet pastry and vanilla. Outstanding elegant on the palate, it exhibits good concentration, with an imposing structure and very clean fruit, enhanced by well-gauged spicy notes of new wood. Panizzi's '97 is also one of the best Chianti dei Colli Senesis we have ever tasted: luscious and rich, it releases soft fruity notes on the nose and on the palate, where it is concentrated and rich in smooth tannins. We gave good marks to the red Ceraso '98, the Vernaccia '98 and the Bianco di Gianni '97, made from chardonnay and vernaccia and not very distinct on the nose but quite well structured.

Gambero Rosso Editore
Slow Food Editore
“Italian Wines 2001”

Vernaccia di San Gimignano Riserva 1998: 3 Bicchieri

At last! Giovanni Panizzi's Vernaccia di San Gimignano Riserva '98 is even better than it has been in other years and fully deserves its Tree Glasses. This is a great personal success for Giovanni, the undemonstrative but passionate winemaker who moved here from his native Milan. It is also a success for Vernaccia di San Gimignano in general and arrives at a crucial moment in the history of the wine. We are certain that this award to Giovanni Panizzi will give new heart and enthusiasm to all those producers who have worked hard in recent years to make world-class Vernaccia, a wine that has extraordinary potential. This Riserva has certainly shown what can be done. It has an intense, vibrant greenish straw-yellow colour and aristocratic aromas of ripe apples and pears that blend perfectly with hints of toastiness and vanilla. The entry is muscular, concentrated and well-balanced, and the progression through to the mid palate is well-sustained and utterly convincing. The rich, juicy fruit is braced by firm acidity, that fades unhurriedly into soft tones of vanilla and spices. Massive. The Vernaccia '99 is as good as ever and both the invitingly fresh red Ceraso and the good Chianti dei Colli Senesi Vertunno are very attractive. We can only hope that Giovanni repeats this performance every year, and that a few other Vernaccias join him.

“The New Italy”
a complete guide to contemporary Italian wine

by Daniele Cernilli and Marco Sabellico
published by Mitchell Beazley - 2000

“Giovanni Panizzi, San Gimignano(SI)

Giovanni Panizzi revels in his role as the king of Vernaccia di San Gimignano, a regal status currently conferred by his Riserva. This is a dream wine, perhaps the best in the entire district and a fitting tribute to skilled cultivation and refined winemaking. The Chianti Colli Senesi is also impressive.” - (page 141)

Gambero Rosso Editore

Slow Food Editore

“Italian Wines 2002”

Giovanni Panizzi

Giovanni Panizzi was well aware that it would not be easy to produce a Vernaccia that could reconcile current taste with the basic characteristics of Tuscany’s most classic white wine. He believed it could be done, though. That’s how his style was born, modern vibrant, authentic and unmistakable, as well as extremely enjoyable. It just missed out on Three Glasses for the second year in a row but it still is the best wine of its kind. The sweet bouquet shows finesse and elegance in its notes of tropical fruits, melding with vanilla and toasty tones. It is a little bit less complex than last year’s but the wonderful refreshing flavour is enlivened by fruity sensations. There is notable energy and balance, and a finish that is in no hurry to ease up. The other whites did well, too. The standard-label Vernaccia ’00 is particularly satisfying on the palate this time round while the Bianco di Gianni ’99 shows a more focused nose of tropical fruits, butter and vanilla and a succulent, soft, well-balanced palate. The debut of a new wine was another pleasant surprise. It’s the San Gimignano Rosso ’99, which already shows style and personality. Purplish ruby, it has a fragrance in which dark bramble and blackcurrant fruit offer a perfect counterweight to the oak. The entry in the mouth is sweet, fruity, solid and concentrated, and the finish is a long (sic). The Chianti Colli Senesi Vertunno ’99 is solid, if a bit austere because of its youth, while the Ceraso ’00 is pleasing.

Giovanni Panizzi – Loc. Racciano, Podere Santa Margherita, 34 – 53037 San Gimignano (SI)

Vernaccia di San Gimignano Ris. ’99

San Gimignano Rosso Folgore ’99

Ceraso ’00

Vernaccia di S. Gimignano ’00

Bianco di Gianni ’99

Chianti Colli Senesi Vertunno ’99

Two Red Glasses

Two Glasses

One Glass

One Glass

One Glass

One Glass

Gambero Rosso Editore

Slow Food Editore

“Italian Wines 2003”

Giovanni Panizzi

Giovanni Panizzi came to San Gimignano from Milan at the end of the 1980’s. Deeply in love with this corner of Tuscany, he bought a property and dedicated himself to viticulture. His seriousness and enthusiasm have turned him into a very sensitive winemaker. To put it briefly, he quickly became the leading interpreter of the vernaccia grape and he has brought Vernaccia di San Gimignano to levels so far unrivaled by other producers. Not for the first time, Giovanni’s Vernaccia Riserva ’00 is the best we tasted. It has an intense, brilliant straw colour, with pale-green highlights and a fruit-rich nose with apricots and peaches in the foreground. The aromas then develop, showing more complex tones that include sage and hedgerow, and then the elegant tones of vanilla and boisé of notable finesse. The palate has breadth, structure and solidity, the fruit returning very cleanly, and closes softly and with good length. That third Glass was only a hair’s breadth away. The Vernaccia ’01 is not as complex a wine, obviously, but still is one of the best of the year. It has a good structure, intense, neat perfumes of fruit and notable freshness. The Bianco di Gianni ’00 is a blend of 70 per cent vernaccia and chardonnay, the latter aged in new wood. It is a lovely, lustrous straw yellow, showing aromas of ripe fruit, butter and new wood, which blend

well into the structure of the wine on the palate. Here, intense aromas of peaches and other fruit fuse with the spices from the wood. The Ceraso '01 and Chianti Colli Senesi Vertunno '01 are both good.

Giovanni Panizzi – Loc. Racciano, Podere Santa Margherita, 34 – 53037 San Gimignano (SI)

Vernaccia di San Gimignano Ris. '00

Bianco di Gianni '00

Vernaccia di S. Gimignano '01

Ceraso '00

Chianti Colli Senesi Vertunno '00

Two Red Glasses

Two Glasses

Two Glasses

One Glass

One Glass