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The business and culture of drinks

BUYER PICKS

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The Top 10 Wines to Add to Your Collection, According to Buyers

Which bottles would sommeliers and wine buyers add to their own wine cellars for aging? From Barolo and Burgundy to Riesling and Chenin Blanc, here are their picks



Which bottles would top sommeliers and retailers add to their wine collections right now? Here are 10 top bottles worth aging. Photo credit: Adobe Stock/SevenFifty Daily staff.

The vast majority of wine is drunk upon release, rather than held back and aged in a consumer's cellar. This is true for most restaurants and retailers as well, given storage and cost limitations—after all, as long as a wine is sitting in inventory, it isn't driving revenue for the beverage program.

But many wine professionals, not to mention the most devoted of consumers, are building collections of their own, whether that's in a dedicated cellar or tucked away in an 18-bottle wine fridge. Others are carving out space to [hold back a few current-release bottles](#) for their wine programs, hoping to draw guests looking for high-quality, [back-vintage wines](#).

That made us wonder—what do top sommeliers, beverage directors, and wine buyers recommend adding to a wine collection for aging? And what do they personally have stashed away? *SevenFifty Daily* asked 10 of them to name their favorite cellar-worthy wines of the moment. (All wines are listed with suggested retail price per bottle.)

<https://daily.sevenfifty.com/the-top-10-wines-to-add-to-your-collection-according-to-buyers/>

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From left to right: Rylan Bonaccorsi, the lead sommelier at Tavernetta Vail (photo by Casey Wilson); Badia a Coltibuono Chianti Classico Riserva (photo courtesy of Dalla Terra Winery Direct).

Badia a Coltibuono Chianti Classico Riserva 2020, Tuscany, Italy; \$38

Selected by Rylan Bonaccorsi, lead sommelier, [Tavernetta Vail](#), Vail, Colorado

At the latest outpost of Denver restaurant Tavernetta, which opened in the Four Seasons Vail last December, no corner of Italy is left unturned on the wine list. But even though some of the country's heaviest hitters are in the cellar—think Barolo from Giacomo Conterno or Brunello di Montalcino from Biondi Santi—lead sommelier Rylan Bonaccorsi emphasizes that a wine need not be expensive to be worth aging.

"No wine rewards patient cellaring at such an approachable price point as Chianti Classico," says Bonaccorsi. He recommends adding the 2020 [Badia a Coltibuono](#) Chianti Classico Riserva to a collection, noting that it gets better with time. "At 10 to 15 years [of age], they are just coming into form, mixing elegance, structure, and heavenly woody, foresty aromas on par with Piedmont and Burgundy."