

The 2010 Barolos crown the current releases from Piedmont, where quality continues its ascent
BY BRUCE SANDERSON

PRIDE of PIEDMONT



Photographs by BY MATTHEW MOLCHEN

The most exciting new releases from Piedmont are the Barolos from the heralded 2010 vintage. These young Nebbiolos share characteristics with earlier great vintages, showing elegance, balance and complexity, along with ripe fruit flavors. The top wines put all the elements together.

It's the balance and complexity of the young 2010s that reveal their potential for aging, an additional sign of high quality Barolo. The best examples should develop beautifully over the next 20 to 30 years.

When you consider that many Barolos cost \$50 to \$100—with some even less than \$50—it's easy to see why this vintage presents such a great opportunity to stock up on Piedmont's "king of wines."

The highest-rated 2010 Barolos are from the Cicala (98 points on the *Wine Spectator* 100-point scale, \$150), Colonnello (98, \$150) and Romirasco (97, \$200) *crus* of Aldo Conterno on the Bussia hillside. The Cicala is dense, with rose, mint, menthol, cherry and leather flavors; the Colonnello exudes spice and mineral elements along with cherry, plum and smoke, all matched to a supple texture; and the Romirasco is intensely mineral and structured.

"The topic of the vintage is purity and precision," explained Giacomo Conterno when I tasted these wines for the first time in Barolo in November 2013. "Bussia shows the intensity of the 2010 vintage immediately."

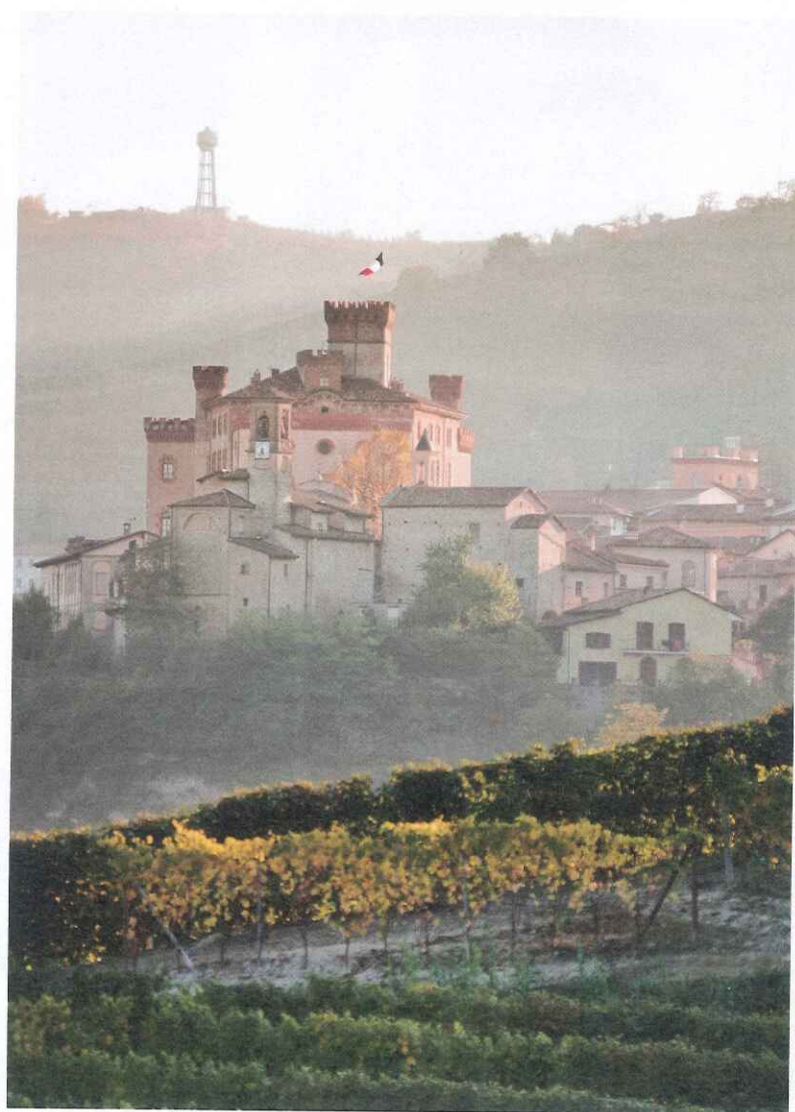
Other top 2010s include Giuseppe Rinaldi's floral and detailed Barolo Brunate (97, \$129); Bartolo Mascarello's racy and delicate Barolo (97, \$138), with a mineral underpinning and supple texture; Gaja's Langhe Sperss 2010 (97, \$260), offering a core of cherry framed by incense, sandalwood, leather and tobacco; and Paolo Scavino's Barolo Bric dël Fiasc (97, \$100), a rich, dense and brooding red. The Bric dël Fiasc is only one of the stellar Barolos produced by Scavino in 2010, with the Barolo Bricco Ambrogio (96, \$65) and Barolo Cannubi (96, \$100) showing classic quality as well.

In terms of the region's other wines, the new crop of Barbarescos hails from the 2011 vintage, which yielded rich, sumptuous Nebbiolos from the zone to the north and east of Alba. Barberas from Alba and Asti are roughly split between the 2012 and 2011 vintages, Dolcetto comes primarily from 2012 (with a few dozen '13s) and the whites are mainly from the fresh 2013 harvest.

This report covers the more than 700 Piedmont wines I have blind-tasted at our New York office since my previous report ("Betting Big in Piedmont," April 30, 2014). There are outstanding bottlings from all the major grape varieties and appellations, led by the 2010 Barolos, which account for nearly half of all wines rated 90 points or higher, including more than two-thirds of the classic-scorers. This excellent showing earns the 2010 vintage a rating of 97 points. (A free alphabetical list of scores and prices for all wines tasted is available at www.winespectator.com/043015.)

Hailing primarily from the 2011 vintage, the year's Barbarescos also deliver superb quality. Though not technically Barbarescos due to a small portion of Barbera in the blend, Gaja's Langhe Sorì San Lorenzo 2011 (94, \$500), Langhe Costa Russi 2011 (93, \$500) and Langhe Sorì Tildìn 2011 (93, \$500) all come from *crus* in the Barbaresco zone.

In general, however, Barbaresco tends to be slightly less expensive than Barolo. Bruno Rocca's succulent Barbaresco 2011 (93,



The historic vineyard of Cannubi, which lies on a southeast-facing slope just outside the village of Barolo, yielded 10 outstanding wines from the exceptional 2010 vintage.

\$58), a blend of the youngest vines from Rabajà and Currà, shows beautifully, with cherry, floral and spice flavors accented by mineral and earth, while at the higher end of the price spectrum Bruno Giacosa offers the Barbaresco Albesani Santo Stefano 2011 (93, \$200), a muscular style with graphite, floral, cherry, licorice and tobacco aromas and flavors.

Delivering exceptional quality for money are the Marco & Vittorio Adriano Barbaresco Basarin 2010 (92, \$25) and Beni di Batiolo Barbaresco 2010 (92, \$32), along with a pair of 2011s from Pasquale Pelissero—the Barbaresco Cascina Crosa (91, \$30) and Barbaresco Bricco San Giuliano (91, \$35).

The Barbera grape offers a range of styles, from pure and fresh to opulent and spicy when aged in new oak barrels. I like the richness of the 2011s, a vintage in which Barbera's inherent acidity combines beautifully with the ripe fruit flavors. Both the Braida di Giacomo Bologna Barbera d'Asti Bricco dell'Uccellone 2011 (92,

\$68) and Matteo Correggia Barbera d'Alba Superiore Marun 2011 (92, \$38) fall into the opulent category, while the pure fruit camp is represented by Josetta Saffirio's Barbera d'Alba 2011 (92, \$27).

The 2012s, which show more restraint, acidity and structure than the '11s, work best where the cherry, raspberry and black cherry fruit and floral notes are allowed to shine. The Giacomo Conterno Barbera d'Alba Francia 2012 (92, \$65) and Falletto di Bruno Giacosa Barbera d'Alba 2012 (92, \$70) are excellent examples.

If you prefer a touch of oak spice, look for the Pio Cesare Barbera d'Alba Fides 2012 (91, \$45), Elvio Cogno Barbera d'Alba Pre-Phylloxera 2012 (91, \$65) or Sottimano Barbera d'Alba Superiore Pairolo 2012 (91, \$27). The Sottimano is also more squarely in the typical price range for Barbera, which tends to run between \$15 and \$35.

For everyday enjoyment, the Piedmontese turn to Dolcetto. Though the name means "little sweet one," the wine is anything but. Tricky to grow due to delicate skins and vigorous vegetative growth, and with a tendency toward reductive character in the cellar, Dolcetto can be gruff and tannic if not handled well.

Despite the challenges in 2013, with spring rains and cool September weather, the Dolcettos are round and juicy, with good concentration and ripe fruit. The Giacomo Borgogno & Figli Dolcetto d'Alba 2013 (91, \$21) boasts blackberry, boysenberry and violet flavors, backed by sweet oak and dense tannins, while the Falletto di Bruno Giacosa Dolcetto d'Alba 2013 (91, \$30) is generous yet lively, with cherry, violet and boysenberry notes.

By contrast, the 2012s are more austere and firm, like the Ca'Viola Dolcetto d'Alba Vilot 2012 (91, \$21) with its precision and refined structure defining cherry, raspberry and floral flavors. Aurelio Settimo's Dolcetto d'Alba 2012 (90, \$19) also displays floral notes, matched to a silky, harmonious profile.

The whites of Piedmont hail primarily from the 2013 vintage, a cool year with a late harvest. The long, slow ripening preserved acidity, lending freshness and heightened mineral elements in areas from Gavi to Roero. Among the year's standouts are the Cordero di Monpezemolo Arneis Langhe 2103 (90, \$18), rich, lush and balanced; the elegant Luigi Baudana Langhe White Dragon 2013 (89, \$18), which blends Chardonnay (80 percent) with Sauvignon, Riesling and Nascetta for a perfumed mix of flavors; and a pair of ripe, fresh Gavis, the Il Doge 2013 from Broglia (88, \$17) and La Rocca 2013 from Coppo (88, \$17).

Outside of the Langhe, where the majority of Piedmont's wines are found, there are elegant, detailed Nebbiolo-based reds from the neighboring regions of Gattinara and Ghemme. (For more on the region, see "Gattinara Stands



Enrico Scavino, with daughters Enrica (left) and Elisa, represent the third and fourth generations at Paolo Scavino. The Castiglione Falletto estate excelled in 2010, producing six 90-plus Barolos, including three classic-scorers.

Rating Red Wine Vintages in Piedmont

2010	97	A cool growing season and ideal weather before harvest; pure, elegant and structured reds, with fine potential for aging	Hold
2009	92	A warm year with inconsistent ripening; the best reds offer immediate fruit and flesh, others show underripe tannins	Drink or hold
2008	94	Warm late season rescued a cooler-than-average growing season; ripe reds show good structure, purity and elegance	Hold
2007	95	A warm, dry year; wines offer flesh and immediate appeal	Drink or hold
2006	95	Many outstanding reds; cool weather made austere, muscular Nebbiolos with aging potential	Drink or hold
2005	91	Balanced and elegant reds, delivering fruit and ripe tannins for producers who worked well in the vineyard	Drink or hold
2004	94	Fresh, harmonious, perfumed reds; hitting its peak now	Drink or hold
2003	88	Many unbalanced wines, due to an extremely hot growing season, but some nice surprises. Barberas very successful	Drink or hold
2002	72	A washout. Many wines unripe or diluted; early-drinkers	Past peak
2001	95	Aromatic, structured and firm reds, with racy character	Drink or hold
2000	93	Rich, opulent reds, with exciting fruit; more forward in style	Drink

Notable older vintages: 1974, 1971, 1967, 1964, 1961, 1958. **Vintage ratings:** 95-100, classic; 90-94, outstanding; 85-89, very good; 80-84, good; 75-79, mediocre; 50-74, not recommended. **Drinkability:** "NYR" means the vintage has not yet been released; "drink" means most of the wines of the vintage are ready to drink; "hold" means most of the ageworthy wines have yet to fully mature; "past peak" means most of the wines are declining rather than improving.

Tall,” beginning on page 91.) The soils are volcanic in origin in Gattinara, as opposed to the sedimentary marls, sandstone and limestone that constitute the geology of the Langhe.

As a result, Gattinara wines tend to be more elegant, with pronounced acidity, delicate aromas and the ability to age. The major estates are Antoniolo, Mauro Franchino, Travaglini and Nervi, whose Gattinara 2006 (93, \$35) is the region’s top-scoring wine, offering licorice, cherry, strawberry, floral and spice flavors, with iron and tobacco notes. Nervi’s single-vineyard Molsino 2006 (91, \$90) has less immediate appeal, but also elegance and fine length.

Mauro Franchino offers an outstanding example with its vibrant Gattinara 2008 (90, \$42), with smoky mineral notes underpinning dried cherry, currant, tobacco and incense flavors. Antoniolo’s top bottling is its Gattinara Osso San Grato; the 2009 (88, \$75) is on the ripe side, with cherry jam, fig, tobacco and olive notes.

From the clay soils of Ghemme comes Tiziano Mazzoni’s Ghemme dei Mazzoni 2009 (90, \$39), a chewy, linear red exhibiting cherry, berry, leather, licorice, tea and tobacco flavors.

Given the quality of the 2010 Barolos, one might think that demand would be huge. At Skurnik Wines, which represents a dozen Barolo producers at the wholesale level, this appears to be the case. According to Skurnik Italian portfolio manager Mark Fornatale, these young wines have created interest in the Barolo category. “It is our biggest-selling category of Piedmont at the moment,” he says.

Yet Greg St. Clair, Italian buyer for retailer K&L in California, states that Barolo is still a niche market. “Yes there is a wave generating, but there hasn’t seemed to be a moment where it just burst out. Barolo is more of a connoisseur’s wine and accordingly has lesser sales, not unlike Burgundy,” he explains. “There are a few geeky wines that the ultra-passionate follow and have to have, but the general public has yet to embrace Barolo. It’s more complex, and nobody ever goes to Piedmont on vacation unless you are already a convert. Everyone goes to Tuscany.”

Demand is strong enough, however, that Skurnik has sold most of its producer allocations, and some prices have risen, by 15 percent to 65 percent. Yet not every estate chose to increase prices. Aldo Conterno, Giuseppe Rinaldi and Vietti held the line on pricing, releasing their 2010s at the same level as the 2009s, while Paolo Scavino actually dropped its prices slightly.

“I find that our clients are less price conscious when it comes to the great vintages,” remarks Fornatale. “In 2009, it was very important to have the right price in order to bring the wine to market,

but there was so much demand for 2010s that price increases did not ruffle any feathers.”

St. Clair agrees that for the consumer, price is no object when it comes to a handful of the top Barolo producers, but goes on to add that the category is not mainstream yet. “The other ‘problem’ for Barolo-Barbaresco is there really hasn’t been a ‘bad’ vintage other than 2002 since 1996—for wines that are going to need ex-

tensive cellaring. Nobody has space in their cellar for another vintage of the millennium.”

From a global perspective, Barolo still represents great value. One can find three dozen 2010s for \$50 or less, including the Fontanafredda Barolo di Serralunga d’Alba (93, \$45), Oddero Barolo (93, \$49), Mauro Veglio Barolo (93, \$40) and Giovanni Rocca Barolo (93, \$38).

Harvest was late in 2013, the result of a wet spring, cooler-than-average temperatures and rain in September and October. “If you worked well in the vineyard, you got ripe, healthy fruit,” says Isabella Oddero of La Morra estate Oddero, referring to the pressure from fungal diseases. Roberto Conterno, of Giacomo Conterno in Monforte d’Alba, stresses the importance of picking Nebbiolo at the right time to avoid green tannins. Most vintners harvested before the second rain fell in October, and overall the

wines are characterized by lower alcohol, freshness and elegance.

The late season favored Nebbiolo, which is the last variety to be picked. It’s a less successful year for Dolcetto and Barbera, the latter showing high acidity levels. The whites are perfumed and fresh.

In comparison, the 2012 vintage yielded well-balanced, classically proportioned wines from Nebbiolo. There was ample water for the vines, and the weather was sunny in September, but never too hot, with cool nights that preserved aromas and acidity. Warm temperatures and dry conditions in July and August, with some rain at the end of August, resulted in fine Dolcetto and Barbera.

June and July were cool in 2011, followed by a heat wave that lasted from the end of July through August, with temperatures as high as 100° F. The grapes ripened quickly, with young vines suffering from lack of water. Most picked their Nebbiolo by the end of September or early October, a few weeks earlier than in 2013.

With all of these vintages and styles to choose from, this is the perfect time to explore the wines of Piedmont. While you invest in some 2010 Barolos for the long term, look to both Barbaresco and Barbera for more immediate enjoyment and to Dolcetto and Nebbiolo d’Alba for everyday go-to reds.

Senior editor Bruce Sanderson is Wine Spectator’s lead taster on the wines of Piedmont.



Maria Teresa Mascarello carries on the same traditional winemaking practices at her family’s Bartolo Mascarello estate that have been used for generations.

Bruce Sanderson's Recommended Wines From Piedmont

More than 700 wines were reviewed for this report. A free alphabetical list is available at www.winespectator.com/043015. WineSpectator.com members can access complete reviews for all wines tasted using the online Wine Ratings search.

TOP-SCORING 2010 BAROLOS

WINE	SCORE	PRICE
ALDO CONTERNO Barolo Cicala 2010 A gorgeous red, scented with rose, mint, menthol, cherry and leather notes, with intense flavors matching the aromas. Very harmonious.	98	\$150
ALDO CONTERNO Barolo Colonnello 2010 A beautifully crafted Barolo, with ripe cherry, plum, leather, spice, mineral and smoke elements. An underlying mineral vein adds depth.	98	\$150
ALDO CONTERNO Barolo Romirasco 2010 A touch of oak in the aroma leads off, masking the cherry, leather, tar and tobacco flavors for now. Should come around nicely.	97	\$200
BARTOLO MASCARELLO Barolo 2010 A floral-, cherry- and berry-laced version, delicate and lively, with mineral and spice accents. The texture is supple.	97	\$138
GIUSEPPE RINALDI Barolo Brunate 2010 This detailed red shows rose, peony, cherry and raspberry flavors, with tobacco and leather accents. Balanced and harmonious.	97	\$129
PAOLO SCAVINO Barolo Bric dël Fiasc 2010 Rich and brooding, this red is dense and complex, featuring black cherry, raspberry, tar, leather and licorice flavors.	97	\$100
GIACOMO CONTERNO Barolo Francia 2010 An up-front tannic edge accents ripe cherry, plum, wild berry, licorice, tobacco and iron flavors in this red, with firm grip.	96	\$250
GIUSEPPE MASCARELLO & FIGLIO Barolo Monprivato 2010 Elegant and perfumed, sporting cherry and berry flavors that pick up earth, licorice, leather and spice notes, with a silky texture.	96	\$170
MASSOLINO Barolo Margheria 2010 This smoky version shows tobacco- and mineral-tinged cherry and strawberry flavors. Finds equilibrium overall.	96	\$99
PAOLO SCAVINO Barolo Bricco Ambrogio 2010 Juicy and packed with cherry, black currant, violet, licorice and spice flavors, riding a wave of vibrant acidity.	96	\$65
PAOLO SCAVINO Barolo Cannubi 2010 Perfumed and forthcoming, exhibiting violet, cherry, raspberry and spice notes. Harmonious and elegant, with a tightly knit structure.	96	\$100
AZELIA Barolo Margheria 2010 Round in profile, with base notes of plum, leather and tar to balance the higher-toned flavors of cherry, flowers and white pepper.	95	\$90
CASCINA ADELAIDE Barolo Fossati 2010 Marked by cherry, licorice and tar, this vibrant red is dense and monolithic now, with well-integrated tannins.	95	\$125
GIACOMO CONTERNO Barolo Cerretta 2010 Smells of ripe bilberry, blackberry and black currant, with a violet undertone. Rich and round, balanced by lively acidity.	95	\$595 1.5L
CORINO Barolo Arborina 2010 Mint and spice notes accent the core of cherry and tea flavors in this supple, harmonious red. Well-structured, balanced and long.	95	\$69
ELIO GRASSO Barolo Gavarini Chiniera 2010 Sweet spice, vanilla, eucalyptus, dried cherry and new leather aromas and flavors signal this spicy red. Balanced on the dry side.	95	\$95
SILVIO GRASSO Barolo Bricco Luciani 2010 Lushly textured and vibrant, this delivers cherry, licorice, leather and spice flavors. Intense yet sleek, this is balanced.	95	\$69

TOP-SCORING 2010 BAROLOS (continued)

WINE	SCORE	PRICE
GIOVANNI MANZONE Barolo Castelletto 2010 This red smells like a walk through the woods on a warm evening, enhanced by cherry, licorice and iron notes. Complex and intense.	95	\$60
MASSOLINO Barolo Parafada 2010 Black currant and cherry fruit drapes over the fine-grained texture in this refined red, which is balanced and long.	95	\$99
ODDERO Barolo Villero 2010 Silky and aromatic, with rose, cherry, strawberry and spice notes, this is beautifully balanced between fruit and woody flavors.	95	\$75
ARMANDO PARUSSO Barolo Le Coste di Monforte 2010 Aromatic, with rose, strawberry, raspberry and wild cherry flavors. Silky, yet with a solid structure supporting the flavors.	95	\$90
RENATO RATTI Barolo Rocche dell' Annunziata 2010 A mix of cherry, menthol, tar and aromatic herbs, this red is rich and intense, showing fine balance and length.	95	\$108
LUCIANO SANDRONE Barolo Cannubi Boschis 2010 Initially reduced, this offers ripe tannins and a complex structure that supports eucalyptus, sage, juniper and tobacco flavors.	95	\$165
SCHIAVENZA Barolo Cerretta 2010 Seductive aromas of truffle, rose, raspberry and wild cherry draw you in, and this is elegant and focused on the palate.	95	\$60
VIETTI Barolo Brunate 2010 Rich and chewy, sporting chocolate, tar, cherry, licorice and spice flavors. Unfolds effortlessly on the palate.	95	\$150
VIETTI Barolo Ravera 2010 Graphite and iron aromas give way to cherry, raspberry, leather and black tea notes in this powerful yet stylish red.	95	\$150

OTHER TOP-SCORING WINES

WINE	SCORE	PRICE
CAVALLOTTO Barolo Vignolo Riserva 2008 Rich and dense, with beefy tannins supporting cherry, wild herb, eucalyptus and tea notes. This is bursting with latent energy.	97	\$105
ALDO CONTERNO Barolo Granbussia Riserva 2006 The fireworks start with aromas of cherry, licorice, sandalwood and tar, augmented by intense flavors and a juicy texture.	97	\$400
FALLETTO DI BRUNO GIACOSA Barolo Le Rocche del Falletto Riserva 2008 Rich, elegant and graceful, with impressive depth, showing pure cherry, rose and leather aromas and flavors.	97	\$400
GAJA Langhe Sperss 2010 Fragrant, with incense and sandalwood framing the core of cherry, accented by leather, tobacco and tea. Shows purity and density.	97	\$260
GIUSEPPE MASCARELLO & FIGLIO Barolo Monprivato Cà d' Morissio Riserva 2006 Shows elegance and delicacy overall, but still in its shell for now, only hinting at its full potential. Just needs time.	97	\$595
ELIO ALTARE Barolo Vigna Bricco Cerretta 2008 Supple and vibrant, this is balanced, revealing ripe cherry and berry fruit, with licorice, tar, mineral and tobacco nuances.	95	\$145

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Bruce Sanderson's Recommended Wines From Piedmont

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OTHER TOP-SCORING WINES (continued)

WINE	SCORE	PRICE
CIGLIUTI Barbaresco Serraboella 2010 Fine purity and depth of flavor highlight this supple, firmly structured red, with rose, raspberry, licorice, leather and earth notes.	95	\$75
GIOVANNI MANZONE Barolo Gramolere Riserva 2008 An ethereal red, boasting the elegance and finesse of the vintage, with cherry, strawberry, leather, licorice and tobacco notes.	95	\$130
PAOLO SCAVINO Barolo Rocche dell'Annunziata Riserva 2008 This red is marked by beautiful fruit and alluring aromas of black cherry, black currant, violet, spice, tar and tobacco.	95	\$170
SCHIAVENZA Barolo Prapò Riserva 2008 Loaded with licorice, tar and savory elements, along with cherry, rose and salty mineral flavors, this is a complex, balanced red.	95	\$82
AURELIO SETTIMO Barolo 2008 This is really singing today, with licorice, leather, cherry, tobacco and menthol flavors. Should evolve even more with time.	95	\$49
GAJA Langhe Conteisa 2010 This balanced red has a terrific texture, with floral top notes leading to black cherry and strawberry fruit.	94	\$240
GAJA Langhe Sori San Lorenzo 2011 Shows the breadth of the vintage, but also freshness and subtle cherry and plum flavors amid the menthol, mocha and spice notes.	94	\$500
PAITIN Barbaresco Serra 2011 Rich and velvety, yet also vibrant and complex, this harmonious red boasts floral, berry, anise, leather and mineral flavors.	94	\$50
PAITIN Barbaresco Sori' Paitin 2011 Elegant, supple and firm, this leads off with a graphite aroma, with rose, cherry and spice flavors gracing the edges.	94	\$65
PRODUTTORI DEL BARBARESCO Barbaresco Montestefano Riserva 2009 A rich version, boasting strawberry and cherry fruit shaded by licorice, tobacco and leather hints. Balanced and elegant.	93	\$69
GAJA Langhe Costa Russi 2011 A succulent red, with black cherry, raspberry, leather, spice and anise flavors layered over a taut weave of acidity and tannins.	93	\$500
GAJA Langhe Sori Tildin 2011 Intensely flavored, this impressive red seems almost weightless, with licorice, cola, black cherry and spice flavors.	93	\$500
BRUNO GIACOSA Barbaresco Albesani Santo Stefano 2011 Graphite, floral, cherry, licorice and tobacco flavors abound in this firm, muscular red, which stays bright and focused.	93	\$200
MOCCAGATTA Barbaresco Basarin 2010 Cherry and licorice flavors permeate the chewy texture, made fresh and vivid courtesy of the lively acidity.	93	\$55
NERVI Gattinara 2006 A rich red, exuding licorice, cherry, strawberry, floral and spice flavors, with iron and tobacco notes. Intense and harmonious.	93	\$35
BRUNO ROCCA Barbaresco 2011 Though ripe, this succulent red stays grounded, with mineral and earth notes coursing through cherry, floral and spice flavors.	93	\$58
SOTTIMANO Barbaresco Currà 2010 Perfumed, with rose, cinnamon and white pepper hints yielding to cherry, strawberry, leather and tobacco flavors. Deep and complex.	93	\$80

TOP VALUES

WINE	SCORE	PRICE
MIRAFIORE Barolo 2010 A dense red, showing ripe black currant and black cherry fruit.	93	\$40
NERVI Gattinara 2006 A rich red, exuding licorice, cherry, strawberry, floral and spice flavors.	93	\$35
MAURO VEGLIO Barolo 2010 Cherry, raspberry and rose flavors show tobacco and pepper accents.	93	\$40
GIACOMO BORGOGNO & FIGLI Dolcetto d'Alba 2013 An opulent style, boasting blackberry, boysenberry and violet flavors.	91	\$21
PASQUALE PELISSERO Barbaresco Bricco San Giuliano 2011 Ripe and smooth, with flavors of plum, cherry, licorice and leather.	91	\$35
G.D. VAJRA Barolo Albe 2010 Rose, cherry and graphite aromas signal this elegant and chewy red.	91	\$40
PRODUTTORI DEL BARBARESCO Barbaresco 2010 A lively, beefy red, showing sweet cherry, tar and menthol flavors.	90	\$37
BRAIDA DI GIACOMO BOLOGNA Barbera d'Asti Montebruna 2012 Features a rich core of black cherry, plum and subtle chocolate flavors.	90	\$24
CORDERO DI MONTEZEMOLO Arneis Langhe 2013 Peach, apple and citrus flavors show a soft lushness in this white.	90	\$18
FRATELLI GIACOSA Nebbiolo d'Alba 2012 Rich, dense and well-structured, with cherry, tar and earth flavors.	90	\$18
PALLADINO Barbera d'Alba Superiore 2011 Ripe, with lively acidity, offering blackberry and black currant flavors.	90	\$17
RENATO RATTI Dolcetto d'Alba Colombè 2013 Dark and brooding, with black currant, blackberry, violet and mineral.	90	\$18
SANT'AGATA Barbera d'Asti Baby 2011 Bright and juicy, with cherry, raspberry and boysenberry flavors.	90	\$12
VIETTI Barbera d'Asti Tre Vigne 2012 A bright, flashy version, featuring black currant and blackberry fruit.	90	\$17
MARCHESI DI BAROLO Barbera del Monferrato Maraia 2013 A fresh, juicy red, with black cherry, black currant pastille and leather.	89	\$13
BENI DI BATASIOLO Barbaresco 2011 Menthol, cherry and spice flavors permeate the plush texture.	89	\$32
CANTINA CLAVESANA Dogliani 2012 Impeccably balanced, delivering juicy cherry and raspberry fruit.	89	\$15
PRUNOTTO Dolcetto d'Alba 2013 Pure cherry flavors show mineral and floral hints, with lively acidity.	89	\$15
ARBÉTA Barbera d'Alba Superiore 2011 Bright and round, exhibiting notes of black cherry, plum and violet.	88	\$14
BROGLIA Gavi Il Doge 2013 Rich and ripe, this fresh white has peach, apple and grapefruit flavors.	88	\$17
MICHELE CHIARLO Barbera d'Asti Superiore Le Orme 2012 On the rustic side, offering black cherry, plum and earth flavors.	88	\$15
COPPO Gavi La Rocca 2013 Fresh, round and peach-filled, with an underlying grapefruit note.	88	\$17
LUCA FERRARIS Barbera d'Asti Del Martin 2013 Shows earthy plum and black cherry flavors, with bright acidity.	88	\$14