



September Wine Tasting

9-10-16

Noon – 3pm

We start the tasting with something new from Sardegna:



Ala Blanca – White

Vermentino di Sardegna Doc

“Here come the white wings”. This was the children’s cry as they watched the seagulls fly over the vineyard. Vermentino is the main white grape cultivated in Sardinia. It is presumed to have Spanish origins, but has found its ideal setting in the North of Sardinia, where it can fully express its particular characteristics.

Poderi Parpinello

The winery “Poderi Parpinello” and the vineyard were born from the Parpinello family passion for vines and wine; a love that has grown over three generations. They have one main goal: to implement years of professional experience in the cultivation of high quality grapes and to produce wines of particular flavors and characteristics. To do this they utilize the most modern winemaking technology available today, with the aims to maintain the respect for the typicity of the wines, while at the same time reinforcing the connection to the Sardinian territory.

The company is currently run by father Giampaolo Parpinello and son Paolo, who together cultivate over 15 hectares of vines, soon to be increased to 30 upon completion of the plant.

The cellar is located in the locality named Janna de Mare and is surrounded by olive groves and vineyards that stretch out on a terrain of calcareous marne, conglomerate and sandstone, the perfect combination to ensure excellent quality wines.

We then turn to
Giovanni Almondo Roero Arneis “Bricco Ciliegie” 2015:



The vineyard is the result of a patchwork of small plots of vines purchased from several owners; it stretches on the eastern side on the hill called Vittori. Until seventy years ago this side of the hill was entirely dedicated to the cultivation of cherries. Some of the original plants are still present in the vineyard, with other more recently planted, and have become the symbol of this hill.

The exceptionally sandy soil (80% sand) interspersed with calcareous strips, the average altitude of 360 meters above sea level and the constant presence of wind make it the ideal place for the production of high quality Arneis.

SOIL

The Bricco delle Ciliegie vineyard presents a mosaic of different soils, typical of the geological period of the high Pliocene (called Villafranchiano). The lands that stand at the top of the hillside are formed by coarse sand and gravel that originated 2.5 million years ago, when they occupied the coastline. Down the valley, this soil is mixed with sand of Asti, which constituted, about 4.5 million years ago, the bottom of a shallow sea, rich in shellfish. As you go down to the valley, the soil becomes slightly calcareous (3-4%) and more structured.

The normal distribution of sand is often interrupted by clay stripes (oldest as to origin), that erosion movements have randomly distributed. The considerable differences between soils requires a profound and detailed knowledge of the area for what concerns the choice of a rootstock good for ensuring adequate quality and consistency of production.

Another feature of the vineyard is the constant presence of wind from the north-west (French alpine valleys) in spring and summer, which, combined with low rainfall (550 mm of rain per year), heavily influences the cultivation practices and the ripening of grapes.

The texture of the soil is on average composed by: 65% sand, 20% silt, 15% clay. In every harvest the grapes of this vineyard present excellent sugar content, a good acidity (from 6.7 to 7 g / l) and a very low pH (3.05 to 3.1), important requirements to produce a great Arneis.

For our third white we bring Olim Bauda Gavi di Gavi 2015:



Tenuta Olim Bauda Gavi di Gavi 2015

- Clean, pure and crisp Cortese from the heart of its homeland - Gavi di Gavi.
- Miniscule production, maximum intensity.
- This producer doesn't do anything by halves.

Cortese is a very subtle and gentle grape variety by its very nature. But in the right hands, that subtlety and gentleness can be nurtured into elegance and poise. Lemon and mineral notes on the nose with soft but persistent citrus on the palate is underpinned by an overwhelming freshness and intensity.

Vivino user reviews:

“Wip, sharp and fresh Gavi di Gavi! Floral on the palate with wide range of citrus such as lime, lemon and lemon tart. This is a seafood wine with good minerality and hint bitterness at the finish. A friendly remind for people like big bulky wine, this is a sharp dressy lady from clay marl soil by 300m altitude XD”

“Highly mineral with lemon and lime. Intensely acidic with a touch of bitterness on the finish. Mid weight white wine.”

“Slightly sweet first taste backed up by a layer of slight acidity. Very nice and very refreshing”

Moving into reds,

Elio Grasso Barbera d'Alba Vigna Martina 2013:



10/20/2015 - [Nanda wrote](#): 91 Points

[Tasting at Elio Grasso \(Monforte d'Alba, Piedmont, Italy\)](#): Aged 18 months in barrique, 50% of which are new. Deep crimson color. Sweet plum and blackberry with a prominent spice kick. Palate is round and fleshy with intense and powerful fruit flavors. Fresh acid counters to provide lift and persistence. Wonderful Barbera in a fuller bodied style.

2/7/2016 - [jrick wrote](#): 91 Points

One of the better Barberas I have had. It is built in a serious way and rises above the most common cheap stuff. The high acidity and medium bodied, quite dark, fruit makes it good company for a lot of the Italian cuisine. I had it with a pasta con salsiccia al forno and it was a close to perfect match in my humble opinion.

3/25/2016 - [NostraBacchus Likes this wine](#): 92 Points

Tasted at the winery from magnum bottle. From relatively old vines. Aged for 15 months in barrique (50% new). Explosive but cool notes of plum, dark and dark red cherries, some tobacco, sweet spices (cinnamon, licorice and vanilla). It's medium+ bodied but dense, with high super fresh acidity and medium tannin. Excellent length. A super fresh, pure and juicy Barbera. The oak is already nicely integrated. Great value too.

For our second red,

Olim Bauda Nebbiolo d'Alba San Pietro 2013:



Dino, Diana and Gianni

The three siblings now run the family winery - Dino is in charge of viticulture, Diana of operations and Gianni of commerce.

Tenuta Olim Bauda has been in the Bertolino family since the 1960's and was the jewel in the crown of their negociant business.

Tragically Sr. Bertolino died in 1985 leaving three very young children and no-one to run the business. Overnight, the thriving winery was closed down and for the next 15 years the fruit from their fantastic vineyards was sold to other producers.

In 2000, the three siblings decided to try to revive the estate's fortunes and since then, have managed to re-establish Tenuta Olim Bauda as one of Piedmont's top producers.

The grapes are grown exclusively in the vineyards on the estate and only the highest quality are selected for these wines. The final result - elegant, refined Gavi's and vibrant, juicy Barbera's that tantalise the palate.

A little help from the famous consultant Beppe Caviola along with the acquisition of a prime site in the Gavi di Gavi DOC means they now produce a range of Gavi and Barbera d'Asti wines which have won huge acclaim including 3 Bichieri from the Gambero Rosso for the last 3 vintages of the top Barbera 'Nizza' and 92 points from Parker.

**And to Finish the tasting... a little Barolo side-by-side
preview for our next TWO Wine Dinners:**

2011 Fontanafredda Serralunga d'Alba, Barolo DOCG, Italy

94 pts

The famous fontanafredda estate created by King Emanuele II of Italy loves making big big wine. A rich round style of modern flavors using French oak with cherries and cedar on sweet sweet fruit with a hint of tar and barnyard. Full body and firm solid muscle on the tannin, But somehow already approachable with great wine making technique
Love it

Brezza Barolo Cannubi 2011

Wow. Really love it. Darker in color than other barolos. Nose packs a punch. Rich flavors, dark fruit and cinnamon and vanilla. Finish is somewhat tannic and goes forever.