

2007 Ugo Lequio

**Barbaresco Riserva
Gallina**

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RATING: 94 points

PRODUCER: Ugo Lequio

FROM: Neive,
Barbaresco,
Piedmont, Italy

VARIETY: Nebbiolo

DRINK: 2015 - 2025

ESTIMATED COST: \$37

SOURCE: WA, #207
Jun 2013

The 2007 Barbaresco Riserva Gallina shows budding tertiary aromas of tar, crushed granite and candied fruit that contrast the rich, pulpy fruit of the warm 2007 vintage. Balanced and tight, the shows enormous depth and intensity and delivers that difficult-to-achieve twofold punch of elegance and power. Anticipated maturity: 2015-2025.

Years ago, Ugo Lequio taught me the most important farming lesson I ever learned in the Langhe. I call it the "science of the snow." According to old-timers, selecting the best locations to grow grapes was painstakingly simple. Farmers simply looked for the browning patches of hillside that saw the first signs of melting snow after a long winter season. Those spots always have the best exposures and conditions for growing Nebbiolo. Thanks to the science of snow, Ugo Lequio is a master at selecting the best fruit to harvest for his top shelf wines.

Importer: Vino Direct LLC, Long Beach, CA; tel. (310) 295-7509

-Monica Larner

2010 Ugo Lequio
Barbaresco Gallina

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RATING: 93 points
PRODUCER: Ugo Lequio
FROM: Neive,
Barbaresco,
Piedmont, Italy
VARIETY: Nebbiolo
DRINK: 2015 - 2025
ESTIMATED COST: \$30
SOURCE: WA, #207
Jun 2013

The 2010 Barbaresco Gallina sees more candied fruit with dried cherry and raspberry roll-up. Medium depth and intensity make for an elegance and graceful first impression. Of particular note, however, are the amazing tannins. They are so finely textured and polished that they slowly fade to obscurity like the last chord of music in a long symphony. Anticipated maturity: 2015-2025.

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2009 Ugo Lequio

Barbera d'Alba Superiore

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RATING: 88 points

PRODUCER: Ugo Lequio

FROM: Neive, Barbera d'Alba, Piedmont, Italy

VARIETY: Barbera

DRINK: 2013 - 2018

ESTIMATED COST: \$18

SOURCE: WA, #207
Jun 2013

The 2009 Barbera d'Alba Superiore (aged 18 months in large oak cask) shows just enough spice and tobacco to add that extra layer of intensity and richness that makes Barbera so delicious. Dark fruit, blackberry, tar and cassis spread evenly over the palate. Long barrel aging has helped to soften the variety's naturally high acidity. Anticipated maturity: 2013-2018.

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