

Italy
special

The world's best wine magazine

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Decanter

Insiders' Italy

- > Today's 10 most exciting regions
- > Where to find the real Brunello
- > Best-buy Amarone & Barbaresco

Man of the Year

The Englishman upholding
a wine, a region, a legacy...



Northern Rhône 2010 • Best of South Africa • The wine shop revolution

Barbaresco 2008 and riserva 2006

The tasters

Sergio de Luca is director of buying for Italian wine at UK importer Enotria where he has worked for 26 years

Margaret Rand is a regular contributor to *Decanter* and general editor of *Hugh Johnson's Pocket Wine Book*

Stephen Brook is a *Decanter* contributing editor and author who has been writing on wine for almost 30 years

Greg Sherwood MW is a senior wine buyer for Handford Wines in London's South Kensington



Walter Speller has been a sommelier and wine buyer, and now runs his own wine consultancy for Italian producers

Katie Mollet is a buyer for Waitrose supermarkets, responsible for Italian wine

Steven Spurrier is *Decanter's* consultant editor. Author of several books, he is also a wine consultant

Also tasting: Emily O'Hare has been a sommelier at London's River Café since 2007, following a stint at Fifteen, London

wines but I didn't find the wines overoaked,' Brook added: 'I can't say that I prefer the modern style – the small barrique-aged wines – but I liked an awful lot of them here. I thought they were very stylish – the tannins were not excessive and the oak was integrated.' De Luca was less enthusiastic: 'I don't like it when Nebbiolo is too rich in oak and I marked down a few wines because of that; they could have come from another country but not Barbaresco.'

And finally, when should consumers drink them?

2008 was described as a mid-term drinking vintage by our experts, while the 2006s were still very young and could go on for another 10 to 15 years – both vintages ideal partners with food. But how many consumers had the opportunity to try older vintages, asked Sherwood. 'Piedmont is one of the world's great wine regions but while we can still buy and enjoy some old Bordeaux and Burgundy, it's impossible to taste older vintages of Barbaresco and Barolo – we never see them in shops.' De Luca explained: 'Italy hasn't got the history of selling old vintages because they sell the young vintages so easily. Selling mature wines is not in their mentality.'



“Burgundy lovers should look at young Nebbiolo; the wines have a similar quality to them”

Margaret Rand



Decanter Award

18.5–20pts



Col dei Venti, Tufo Blu 2008 18.75pts/20

N/A UK www.coldeivent.com

A sweet and stalky bouquet of red fruit, bitter cherry, earth, plum confit, polished oak and savoury notes. Cool fruited, with fine, fresh acidity and massive concentration, it is both delicate and classy. Very delicious and drinkable. **Drink:** 2013–2017. **Alcohol:** 14%



Highly recommended

16.5–18.49pts



Bruno Giacosa, Santo Stefano Albesani di Neive 2008 17.5

£93–£145 Armit, Fine & Rare, Harvey Nichols, Justerini & Brooks, WoodWinters

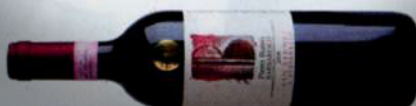
Pretty blueberry, black cherry, jam and liquorice on the nose. Slightly earthy palate with a good structure of natural acidity and tannins at the end. It has a delicate tar and liquorice finish. **Drink:** 2012–2017. **Alc:** 14%



Ugo Lequio, Gallina 2008 17.5

N/A UK www.ugolequio.it

Cranberry, leather, raisined cherry, new oak spice and cinnamon aromas. Very soft and accessible with quite a bit of oak influence that will end up as complexity rather than drying out. Powerful, classy, sleek and precise with a long length. **Drink:** 2013–2018. **Alc:** 14%



Piero Busso, San Stunet, 2008 17.38

POA Marc Fine Wines

Elegant and perfumed toast, cherry, tar, rose and oregano notes. Delightful pronounced and vibrant dried red cherry fruit and mouth-coating tannins. Young, elegant and classy, with a great future. **Drink:** From 2014. **Alc:** 14.5%

ENTRY CRITERIA: producers were invited to submit either or both of their Barbaresco normale 2008 and Barbaresco riserva 2006, both of which are the latest-released vintages.