

as Barolo's younger sibling: where Barolo is king, Barbaresco is queen. The tiny Barbaresco DOCG sits just ten miles northeast of Barolo and once again the Nebbiolo is capable of displaying her nobility in the Langhe hills. The small DOCG is broken up into three subzones around the villages of Barbaresco, Neive, and Treiso.

For the most part, Barbaresco lived in relative obscurity until the 1960's, when Giovanni Gaja (Angelo's father) and Bruno Giacosa showed what it could become. However, it wasn't until Angelo introduced single-vineyard efforts and canvassed the globe that Barbaresco took its rightful place in cellars around the world alongside the grand crus of Bordeaux, the cult wines of California, and big brother Barolo.

Barbaresco tends to be slightly finer, less tannic, and more elegant and approachable than Barolo for a variety of reasons, including a cooler climate, a lower alcohol level requirement (12.5% compared with Barolo's 13%), a shorter ripening period, and less strict aging requirements (Barbaresco must age at least 2 years before release with a minimum of 1 year in barrel, while Barolo must be aged for 3 years with at least 2 in barrel).

**New Release Barbaresco**

- Gaja 2001 Barbaresco .....\$169.50\*
- Gaja 2000 Barbaresco .....\$167.99
- Giacosa 2000 Barbaresco .....\$69.00
- Giacosa 2001 Santo Stefano .....\$99.00
- Giacosa 2000 Santo Stefano .....\$99.00
- Giacosa 1999 Santo Stefano .....\$116.48
- La Spinetta 2001 Barbaresco .....\$114.95
- Cocito 2000 Baluchin .....\$68.00
- Orlando Abrigo 2000 Montersino ..\$56.10
- Ada Nada 1998 Valcirano .....\$33.00

*\*future arrival*

**Super Piemontese Blends**

What is a Super Piemonte blend? Often they are technically classified as Langhe Rosso DOC, Monferrato Rosso DOC, or Piemonte DOC. However, this category is not limited to these DOCs nor are they exclusive to this category, as there are many great single-vineyard monovarietal wines that fall into these classifications.

In fact, these three classifications act as umbrella denominations for wines that do not necessarily fit the rigid regulations of established DOCGs like Barolo and Barbaresco, instead representing the innovations of winemakers who can't seem to fit in. A further extension of this category encompasses wines that completely break the rules and are simply labeled Vino da Tavola or IGT – prime examples of quality from this region include Cascina Ebreo's Torbido. In short, Super Blends from Piemonte are the region's answer to Toscana's Super Tuscan movement. Many are the most approachable wines and the best values of Piemonte, whereas many Super Tuscans have become untouchable.

**Twelve Super Piemonte Blends**

- Gaja 2000 Sito Moresco .....\$59.95  
*(Nebbiolo, Merlot, Cabernet Sauvignon)*
- Gaja 2001 Darmagi .....\$189.95\*  
*(Cabernet Sauvignon, Merlot, Cab. Franc)*
- Cascina Ebreo 1999 Segreto .....\$60.50  
*(Barbera, Nebbiolo)*
- Paitin 2000 Paitin .....\$34.00  
*(Cabernet Sauvignon)*
- Aldo Conterno 2001 Il Favot .....\$58.00  
*(Nebbiolo-please note that this wine is classified Langhe Nebbiolo)*
- Aldo Conterno 2001 Quartetto ....\$39.00  
*(Nebbiolo, Barbera, Cab. Sauvignon, Merlot)*
- Parusso 2000 Bricco Rovella .....\$38.66  
*(Nebbiolo, Barbera, Cabernet Sauvignon)*
- Valentino 1998 Bricco Manzoni ....\$30.94  
*(Nebbiolo, Barbera)*

- Gaja 1998 Langhe Rosso Conteisa . \$129.95  
*(Nebbiolo, Barbera)*
- Forteto della Luja 2001 Le Grive . . . \$28.95  
*(Barbera, Pinot Nero)*
- Clerico 2001 Arte .....\$39.00  
*(Nebbiolo, Barbera, Cabernet Sauvignon)*
- Voerzio 2000 Vignaserra .....\$44.80  
*(Nebbiolo, Barbera, Cabernet Sauvignon)*

*\*future arrival*

**Case Sampler (1 of each): \$718.99**

*\*Free delivery in Manhattan*

**Gattinara**

Piemonte's Nebbiolo is known for its long-aging and collectible wines from the Barolo and Barbaresco regions of the Langhe. But going farther north, in the hills extending from Novara and Vercelli westward toward the Alps, the noble Nebbiolo grape (also known here as Spanna) shows her more delicate personality. It is on the mountain-side vineyards of the Gattinara (DOCG), Carema (DOC), and Fara (DOC) zones that Nebbiolo, like Burgundy's Pinot Noir, struggles for ripeness but creates elegant wines marked with distinctive acidity and minimal tannin. In the exceptional vintages of 1997 and 2000, however, the warm weather provided a must-have wine with enough power to compete with the Barolos and Barbaescos in the south.

**Dessilani**

The archives of the Archdiocese of Vercelli reveal that viticulture has existed since the reign of Charlemagne on the hills where Dessilani now stands. This confirms recent archaeological discoveries that suggested wine has been produced in the area since Roman times. Experience the skill of winemaking, developed and perfected through the centuries, in a best-of-the-vineyard Gattinara Riserva from the legendary

1997 vintage. The estate has been making great Nebbiolo wines since 1892. Although more aromatic than Barolo, the wine is similar in color, with deep garnet red and orange reflections. Intense fruit and spice character hits the palate, yet the full body yields a harmonious and lingering finish.

Dessilani 1997 Gattinara Riserva . . . \$57.20

**See page 2 for a Piemonte sampler!**

**Forteto della Luja**

At the artisanal estate of Forteto della Luja Giancarlo Scaglione produces the cult favorite Brachetto Passito. This obscure dessert wine is another gem from the maker of the IWM star Le Grive and is a must for the sweet wine connoisseur.



2002 Brachetto Passito .....\$38.75

Brachetto can be made in the passito style, where the grapes are allowed to dry via hanging or on lying mats (as for Vin Santo, Recioto, and Amarone). Passito wines are generally made in the sweet style and have a texture polar to that of sparkling wine. (375ml)

2001 Le Grive .....\$28.95

A great vintage for this Barbera & Pinot Nero blend. Meaty cherries, dried strawberry, smoky cedar, and mineral collade to make this an IWM favorite and value.

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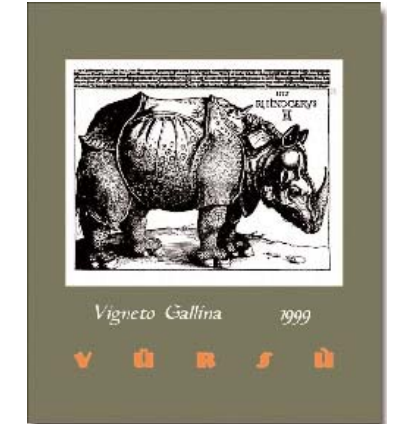


**SERGIO'S OLYMPIC REVIEW OF PIEMONTE**

The 2001 vintage marks the culmination of the legendary Piemonte streak that began in 1996, with the small crop selection of 1995 providing some hidden gems as well. Strings of outstanding vintages in the Langhe are quite unusual, with the other noteworthy stretches coming just three times in the last century: 1988-1990, 1979-1980, and 1905-1908. I emphasize the word "outstanding" because I believe that every vintage from 1996 to 2001 is uniquely brilliant. However, it is important to understand the significance of this phenomenon and the range in styles that Mother Nature provided even before the grapes arrived in the fermentation tanks. First and foremost, 2001 – like 1996 – is a landmark vintage in this string, more so than 2000 or 1997. I endorsed this vintage when the grapes were still ripening on the vine and then from private barrel tastings, and through the ageing process I became enamored with the sheer complexity, class, and life of the wines. Intimate conversations with Bartolo and Maria Teresa Mascarello and many other Barolo producers whose opinions I admire have confirmed that in this belief I am not alone. A few producers did make greater 2000s than '01s, but the majority did not.

When buying these wines you must

understand exactly what you are dealing with. As the media has stressed, the 1997 and 2000 vintages are excellent and showcase an approachable side to Nebbiolo, which is a nice way to introduce wine enthusiasts to the often reticent, when young, wines of Nebbiolo. The ripeness



of these vintages is a calling card to purchase wines from the northern regions of Gattinara and Fara, where Nebbiolo often struggles for sun. However, it is unjust to mark these as the quintessential vintages just because they are "easier for Americans to understand," as so many journalists and critics have expressed to me. Great Barolo is 1996 and 2001 because to be great you must have

longevity! These staples for the collector's cellar include more structure, acidity, and ageability than the ripe, round, approachable wines of 1997 and 2000.

**New Release Barolo**

- Clerico 2001 Ciabot Mentin Ginestra \$64.95\*
- Clerico 2001 Pajana .....\$64.95\*
- Clerico 2000 Percristina .....\$139.95\*
- Aldo Conterno 2001 Bussia Soprana . \$74.00\*
- Aldo Conterno 2001 Cicala .....\$89.00\*
- Aldo Conterno 2001 Cicala (1.5L) . \$199.00\*
- Aldo Conterno 2001 Colonnello . . . \$89.00\*
- Aldo Conterno 1999 Granbussia . . . \$135.00\*
- B. Giacosa 2001 Barolo .....\$79.50
- B. Giacosa 2001 Falletto .....\$104.00
- Scavino 2001 Barolo .....\$49.95
- Scavino 2001 Bric del Fiase .....\$79.90
- Scavino 2001 Cannubi .....\$79.90
- Scavino 2001 Carobric .....\$69.90
- G. Conterno 2001 Cascina Francia . \$89.80\*
- G. Conterno 01 Cascina Francia (1.5L)\$199.00\*
- G. Conterno 1998 Monfortino . . . \$229.00\*
- G. Conterno 1998 Monfortino (1.5L)\$498.00\*

*\*future arrival*

**Barbaresco**

As the talk of exceptional Barolo escalates, the other wines of Piemonte fall under a shadow and demand to be heard. Among the very best is Barbaresco.

Barbaresco is the third most collected wine of Italy and is commonly referred to

*(continued on back cover)*

**UMBRIA'S SAGRANTINO DI MONTEFALCO**

It truly represents the center of Italy. Landlocked and torn end to end by the Apennine mountains, Umbria rests under the shadow of neighboring giant Toscana. The sparsely populated region's main attraction is the town of Assisi, home of the patron saint of animals and the environment. With regard to wine, Umbria's Orvieto has experienced highs and lows beginning with a sweet version that dates back to the Middle Ages and finding success in a present-day dry white version. Then in the seventies, the late Giorgio Lungarotti's take on Torgiano became one of Italy's most celebrated wines. But it is a little town twelve miles south of Torgiano that is now drawing the attention of wine enthusiasts worldwide: here in Montefalco we find the unique Sagrantino as well as a few cult-like blends of critical claim from Sportoletti and Lamborghini, which are highlighted in this newsletter as well.

Although there are just 250 acres of Sagrantino vines in total, this relatively unknown wine is receiving much attention thanks to the relentless work and investment of Arnaldo Caprai and, of course, to Sagrantino's full-bodied, lush blackberry personality. This variety, which is indigenous to Umbria, has captured the attention of collectors in recent years and taken its rightful place as a cellar piece next to Italy's established collector's hit list, which includes Barolo, Barbaresco, Brunello di Montalcino, Amarone, Taurasi, and Super Tuscans. But Sagrantino does not begin and end with Arnaldo Caprai; as Dal Forno is to Quintarelli in the Veneto, Arnaldo Caprai is to Paolo Bea. Where Caprai represents the future of Sagrantino, Bea signifies the past. He is the quintessential artisanal producer, buried in a tradition that dates back to the early part of the 12th century.

Today we are offering the latest vintages of Sagrantino in three different styles: the slick modern style of Arnaldo Caprai, the rustic handcrafted wines of artisan Paolo Bea, and, residing somewhere between these two schools, Terre de' Trinci.

**Arnaldo Caprai - Sagrantino's Father**

In the late 1980's a young Marco Caprai turned a family hobby into a radical movement, securing Umbria's place in the world of wine. Until that point Sagrantino was relatively unknown, as was the small hillside town of Montefalco. Marco took the lead and invested in the land, applying the results of painstaking research on the indigenous varietal. The result has brought international attention to the high-tech Montefalco estate and its slick, big red wines.

2001 Sagrantino '25 Anni' . . . \$94.50\*

*(continued on page 2)*



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**-SPORTOLETTI-**

The Sportoletti family intimately knew the land from decades of farming, so the decision to turn to wine production in 1979 was a smooth transition with an emphasis on quality. Today this family business is run by Ernesto and Remo Sportoletti with the assistance of Riccardo Cotarella. Vinification here is carried out in temperature-controlled stainless steel tanks, and the premium reds are refined in French oak.

2001 Villa Fidelia \$54.00

Merlot, Cab Sauvignon, Cab Franc, the flagship wine of the estate. Dense ruby/purple. Loads of dark fruit aromas. Full bodied with particularly fine tannins. Notes of chocolate and roasted espresso. A very long finish. 95 points from Parker.

2003 Grechetto \$13.95

The native Grechetto has emerged as the quality white of Umbria and is experiencing increased exposure in the makeup of the Orvieto blend This wine is a great example of how Grechetto can perform on its own and provide rich character with a nutty finish.



108 East 16th Street  
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## WINE CLUBS



### Sergio's Cellar Passport A Wine Club For the Collector...

IWM's "Sergio's Cellar Passport" selections will suit the connoisseur and include low yield bottlings as well as the icons of Italian wine. Whether you sample them to find favorites you want in your cellar or lay them down now, these wines will benefit from proper aging.

#### Includes:

- \* Three Wines per Month
- \* Prices Below Market Value
- \* Producer/Tasting Notes
- \* *Gambero Rosso* 2005 (864 pp)
- \* *A Wine Atlas of the Langhe*

#### "Sergio's Cellar" Prices:

- \* 3 months: \$ 750.00
- \* 6 months: \$1,425.00
- \* 12 months: \$2,775.00



### Big Wines of Italy Passport A Wine Club For the Enthusiast...

IWM's most popular wine club, the "Big Wines Passport" includes single vineyard selections and some of Italy's major powerhouse wines. These massive wines, which are drinkable now but may improve with age, are first-class choices to share with friends.

#### Includes:

- \* Three Wines per Month
- \* Prices Below Market Value
- \* Producer/Tasting Notes
- \* *Vino Italiano*
- \* Six Brunello Wine Glasses

#### "Big Wines" Prices:

- \* 3 months: \$ 534.00
- \* 6 months: \$ 984.00
- \* 12 months: \$1,884.00

To give a wine club membership as a gift or to register yourself, get in touch with Chris Deas at 212.473.2323 or at cdeas@italianwinmerchant.com.

## SAGRANTINO OF UMBRIA (CONTINUED)

(continued from page 1)

- 2001 Sagrantino '25 Anni' (3.0L) \$399.00\*
- 2000 Sagrantino '25 Anni' (1.5L) \$210.00
- 2000 Sagrantino '25 Anni' (3.0L) \$420.00

\*future arrival

The Sagrantino di Montefalco Riserva "25 Anni" is the result of Marco Caprai's passionate research and careful clonal selection of the best Sagrantino grapes. It is a jubilee wine produced for the first time in 1996 to celebrate the 25th anniversary of the winery. Since then it has kept this name together with its unique character, power, and elegance. Deep, dark purple-blackness fills the glass. Wild cherry and leather dominate the nose, accompanied by a hint of black pepper and tobacco. Still young on the palate, its elegance is highlighted by a soft and velvety body. Use of new barrels is evident by the spice and vanilla flavors. Very complex and long, with polished and sustaining tannins.

- 2001 Sagrantino 'Collepiano' . . . . \$54.95\*
- '01 Sagrantino 'Collepiano' (3.0L) \$247.95\*
- 2000 Sagrantino 'Collepiano' (1.5L) \$115.00
- 2000 Sagrantino 'Collepiano' (3.0L) \$245.00

\*future arrival

Collepiano is Sagrantino's area of production, and its name refers to the gentle slopes that characterize the hills of the area. The wine symbolizes the "renaissance" of Montefalco as a wine zone and is made only from the Sagrantino grape, which in turn is only

found here in Montefalco. Suave and sophisticated. A compelling nose of fresh evergreen and frutti di bosco. Rich berry fruit is accented by peppery spice on the palate. Dense extract and substantial tannin and alcohol strike the right balance.

#### Paolo Bea - Sediment Trademark

Paolo Bea is the quintessential artisanal producer whose tiny estate is the classic Italian fattoria. Driven by a sheer labor of love, his wines are still hand-crafted. Absent here are the industry's industrial revolution and media prowess; more evident are the roots in the land that the Bea family established in the early 1500's.

2000 Sagrantino Secco 'Pagliaro' . . \$78.26  
The jewel in the crown of Umbria, composed exclusively of Sagrantino grapes left to macerate for an incredible 39 days. This signature wine from Bea has a deep, dark purple hue with a full, powerful nose of slightly raisined dark berries and smoke. Spicy notes adorn a lively palate of blackberry, currants, cinnamon, and clove. Mouth-filling yet warm and dense, this is a wonderfully smooth wine with tannins that are at once subtle and strong. The 2000 vintage in Montefalco produced unusually well-balanced wines that will remain so as

they age and grow more complex.

#### Terre de' Trinci - Old Meets New

The cooperative of Terre de' Trinci was founded in 1992 by growers who were displeased with other options and decided to ensure quality production by vinifying their own fruit. Pooling grapes from over 300 hectares, they now produce an admirable Sagrantino di Montefalco as well as a line of indigenous wines to which they have now added two local/international blends. Enologist Maurilio Chioccia is mindful of the area's heritage even as he tackles innovative new methods.

2000 Sagrantino Riserva 'Ugolino' \$50.15  
The estate's latest bottling and a commendable addition to their line. Deep ruby red. Floral aromas, notes of black and purple fruit, and vanilla show on a clean, intense nose. Unobtrusive spices adorn a graceful palate with tobacco, licorice, and more dark fruit supported by muscular tannins. Potent but elegant, with a very persistent finish.

#### Sagrantino di Montefalco Sampler:

- Caprai 2001 Collepiano (future arrival)
- Paolo Bea 2000 Sagrantino 'Pagliaro'
- Terre de' Trinci 2000 'Ugolino'

Six-Pack (2 of each): \$366.72\*

## LE MARCHE'S INDIGENOUS MONTEPULCIANO & VERDICCHIO



#### Le Marche's Rolling Stone

North of Abruzzo and east of Umbria rests the underrated wine region of Le Marche. The most established white of this region comes from Verdicchio grown in the zones of Castelli di Jesi and Metauro. The premium red of the region is Rosso Conero, which is based primarily on Montepulciano. Its sibling Rosso Piceno is based primarily on Sangiovese with smaller percentages of Montepulciano incorporated. The Montepulciano grape (not to be confused with the Tuscan wine area) is capable of producing wines of deep color, robust structure, and supple roundness. In this region it excels, adding noble tannins and even more vigor. Selected producers have succeeded in blending this supreme grape with international varieties to create Le Marche's greatest wines.

the palate of Bob Dylan himself. The result is the joint venture release of "Planet Waves." The maverick winemaker does not compromise quality for celebrity status: Terni creates the wine and Dylan endorses it. The limited production of high-quality fruit yielded just over 400 cases of this new wine, a testament to Terni's commitment to quality. Before the arrival of Visions of J, however, the dynamic producer has brought much acclaim to the historically underrated reds of Le Marche with the production of his reserve Rosso Conero and powerhouse blends. This can be attributed to more than a century of Terni winemaking and a dedication to cultivating the Montepulciano grape. Please note that only a few bottles remain in this offer, and the wines are available individually as well as in the collector's case.

2001 Visions of J. . . . . \$69.69  
100% Montepulciano. A brilliant example of this rustic grape's power and concentration. Even denser than the Sassi Neri, this Rosso Conero is only produced in select vintages. Aged in barriques, it is a deep ruby/purple-colored wine with lots of glycerin, viscosity, and richness. On the nose sour cherry, vanilla, cocoa, sweet spices. Rich, warm, supple, well structured, ripe sweet tannins, fresh, pleasant, and long ending.

finish provides a long-lasting impact of unabated vinous pleasure.

#### Moroder - Ankon's Debut

In addition to Le Terrazze, the wines of the Moroder estate represent the potential of the Le Marche. The Moroder family has owned this estate since the early 19th century, but only under current owner Alessandro and his wife, Serenella, has it ranked among Italy's true quality producers. The vineyards and winery are found within the Parco del Conero, a national park designed to preserve the native flora and fauna of this area and which carries strict regulations forbidding the use of pesticides and other unnatural chemicals. Dorico Rosso Conero is the flagship wine of the estate; however the debut of the Ankon makes this blend one to watch.

2000 Ankon . . . . . \$44.55  
Montepulciano, Cabernet Sauvignon, and Merlot make up this debut from Moroder. Bottled in July 2003 after 24 months aging in barrique and 15 months fining in bottle. There is both elegance and power here with dark fruit beautifully supported by understated oak and sweet tannins.

2002 Planet Waves . . . . . \$69.89  
75% Montepulciano and 25% Merlot. This wine represents the debut collaboration of Antonio Terni and Bob Dylan. The grapes come from 20 hectares of vineyards, all part of the estate at Numana. The vineyards lie in the foothills of Monte Conero, about one km from the coast that brilliantly fans the late-ripening Montepulciano. Terni describes the wine as "a mysteriously Dylan-esque encounter between the severity of Montepulciano and the softness of Merlot."

2001 Chaos . . . . . \$49.89  
50% Montepulciano, 25% Merlot, and 25% Syrah. This wine is an overwhelming favorite among IWM clientele, and it keeps getting better! The 2001 release captured the coveted Tre Bicchieri award. The blend is a powerful package with a deep purple hue, a wildly expressive nose, and a velvety smooth palate. The estate's high elevation near the sea allows the grapes to deliver a wide range of flavors, including dried field flowers, ripe Morello cherry, French toast, and tobacco. The

#### Le Marche's Verdicchio

The region of Le Marche is also renowned for its Verdicchio, a native varietal that has been cultivated here since the 14th century. The name is derived from "verde," which refers to its slight green hue, and it is often classified as the ultimate fish-friendly wine due to its crisp, delicate nature. However, the wine has transformed itself since the days when it was distinguishable for its unusual green, amphora-shaped bottle. Fortunately, the interpretations of individual winemakers are now shining through as several estates are producing crus and selected cuvees as well as intergrating barrel aging, as is evident in the Laila "Lailum" listed below.

#### Sartarelli

2001 Verdicchio 'Balciana' . . . . . \$29.95  
The best Verdicchio produced in Le

Marche, as Sartarelli brings the classic form of this varietal to new heights. A late-harvest, low-yield bottling that benefits from extended aging before release. On the nose, this golden-yellow, hay-colored wine offers intense but elegant and clean notes of honey, hawthorn, and apricot followed by more delicate but equally seductive aromas of pineapple, chamomile, quince, and hazelnut. Soft, round, and fresh in the mouth, it is well balanced, with good body and a long finish of chamomile, pear, honey, and almond.

2003 Verdicchio 'Tralivio' . . . . . \$14.85  
Sartarelli's Tralivio is vinified using carefully selected fruit from some of the estate's oldest vines, where low yields are obtained through aggressive pruning. The hand-picked grapes undergo gentle pressing and temperature-controlled fermentation, resulting in a light, persuasive wine, balanced in flavor with sweet notes.

#### Laila

2002 Verdicchio 'Lailum' . . . . \$25.85  
From the Castelli di Jesi zone, late harvested, hand picked, and barrel fermented. Great care and contemplation are lavished on the grapes that make this fascinating take on Verdicchio. Straight out of the bottle, even the color suggests something special – it is a deeper shade of gold than is typical of the varietal. Heady with perfumes of tropical fruit and honeysuckle, voluptuous with an exuberant fruitiness and a round, mouth-filling texture. A fine, persistent finish.

#### Lamborghini

Sports car manufacturer Ferruccio Lamborghini purchased vineyard land in 1971, but it was only a few years ago that his daughter Patrizia and reputed winemaker Riccardo Cotarella turned this hobby into a serious business and built what would become one of Umbria's most respected wineries.

2001 Campoleone . . . . . \$63.00  
2000 Campoleone . . . . . \$76.50  
The "Campoleone" is produced in miniscule quantities. Made from equal parts Merlot and Sangiovese, this unfined/unfiltered blend incredibly melds high extract and tight tannin with a rich flavor profile. Aromas of saddle leather, fireplace smoke, figs, and plums. The same voluptuously rich, pervasive fruit carries through to the palate, culminating in an explosive finish.

## IWM TASTING CASES AND SAMPLERS



### Indigenous Wines of Italy From Aglianico to Verdicchio

Start your journey across Italy with this mixed case that showcases the Boot's indigenous varietals.

#### White/Sparkling:

- Vesevo 2004 Fiano di Avellino
- Fattoria la Rivolta 2003 Falanghina
- Bastianich 2004 Tocai Friulano
- Col Vitoraz NV Prosecco
- Laila 2002 Verdicchio 'Lailum'
- Ercole Velenosi 2002 Falerio Solaria

#### Red:

- Fantino 1999 Barbera 'Vigna dei Dardi'
- Mascarello 2003 Dolcetto d'Alba
- DeLucia 2002 Aglianico Sannio
- Vetere 2002 Primitivo 'Barone Pazzo'
- Querciabella 2001 Chianti Classico
- Castello Fageto 2001 Rulus

Case Sampler (1 of each): \$233.59\*

\*Free delivery in Manhattan



### Piemonte Case Sampler Gems in the Foothills

It is home to Barolo, Barbaresco, Barbera, Dolcetto, Gavi, Brachetto, Asti Spumante, and more....

#### White/Sparkling/Sweet:

- Villa Sparina 2004 Montej Bianco
- Massolino 2003 Moscato d'Asti
- Valentino 1995 Spumante Brut Zero
- Forteto della Luja 2002 Brachetto Passito

#### Red:

- Ada Nada 1998 Barbaresco 'Valeirano'
- Paitin 2000 Paitin
- Aldo Conterno 2001 Il Favot
- Parusso 2000 Rosso Bricco Rovella
- Valentino 1998 Bricco Manzoni
- Cascina Ebreo 1999 Segreto
- Anselma 2000 Barolo
- Abbona 2000 Barolo 'Pressenda'

Case Sampler (1 of each): \$423.32\*

\*Free delivery in Manhattan



### Barolo & Brunello Six-Pack Overlooked Treasures from 1998

Living in the shadows of greatness is the best way to describe the 1998 vintage in both Piemonte and Toscana. For many winemakers it was equally impressive as 1997 and 1999. They are drinking well now and are ideal to enjoy while the 1999s further develop.

#### Collector's Six Pack:

- Barolo
- Corino 1998 Barolo 'Arborina'
- Ceretto 1998 Barolo 'Bricco Rocche'
- Bovio 1998 Barolo 'Gattera'

#### Brunello di Montalcino

- Poggio di Sotto 1998 Brunello
- Il Palazzone 1998 Brunello
- Antinori 1998 Brunello 'Pian delle Vigne'

Six Pack (1 of each): \$498.80\*

Case Sampler (2 of each): \$977.13\*