

DEZZANI

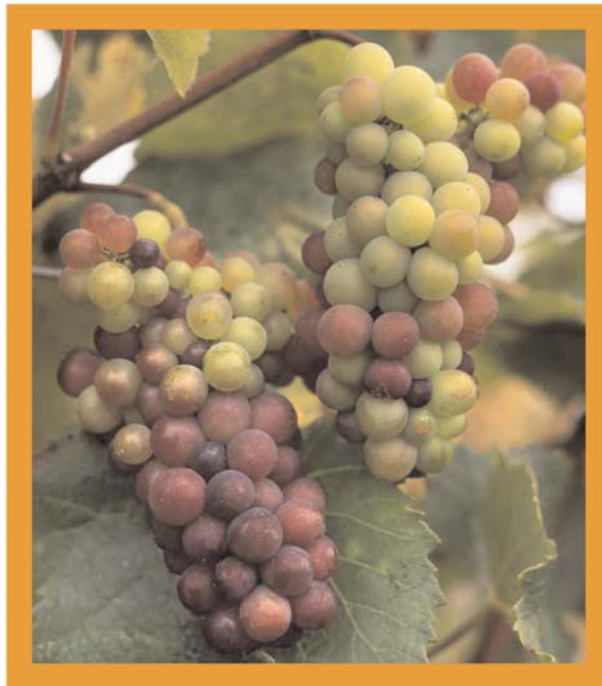
il piemonte, le vigne, il vino

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WINE ENTHUSIAST MAGAZINE - Luglio 2010 (1/3)



Buying Guide



Pinot Noir grapes undergoing veraison (color change).

Special Advance Release

**Wines reviewed for the September 2010 issue,
in home August 4**

FOR ADDITIONAL RATINGS AND REVIEWS
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Cascina Guido Berta 2006 Canto di Luna (Barbera d'Asti Superiore); \$NA. Here's a nicely balanced Barbera Superiore from the Nizza subzone that not too much fruit and not too much oak. The wine is clean and polished and delivers light on the palate, unlike some of the much rarer and heavier expressions you will find. Nice and elegant. —M.L.

Cascina La Barbatella 2007 (Barbera d'Asti); \$NA. Generous aromas, density and a bright ruby color characterize this vibrant Barbera d'Asti. If you are new to the native grape of northern Italy, this wine is a good place to start. You'll get plenty of those characteristic cherry and berry tones followed by a finish that has been softened by this softer style. —M.L.

Cascina Lana 2007 L'Anniversario (Barbera d'Asti); \$NA. Here's a well-balanced and well-concentrated Barbera d'Asti with good extraction and oak-driven tones of vanilla and spice that soften the natural sharpness of the wine. This is a pleasurable wine with a soft, velvety approach. —M.L.

Coppo 2007 Pomorosso (Barbera d'Asti); \$90. Here's a wine that opens up fully to all your senses. It boasts a dense, vibrant ruby color and delivers bright aromas of blackberry and bitter cranberry. In the mouth, however, this wine is softer and plusher than you'd expect. Sure, that trademark Barbera

90 Dezzani 2007 La Luna e Le Stelle (Barbera d'Asti Superiore); \$19. Chocolate, coffee and espresso come to life thanks to the solid base of natural fruit that keeps the wine lively and fresh. Fruit and oak-related aromas work well together and give the wine brightness, softness and a velvety texture. Imported by Misa Imports. —M.L.

90 Guasti Clemente 2006 Barcarato (Barbera d'Asti Superiore Nizza); \$35. Well balanced and nicely integrated (the fruit elements jive smoothly with the oak components), this is a modern incarnation of traditional Barbera. You'll get spice, warmth and a velvety texture in the mouth. Imported by Margaux and Associates. —M.L.

90 La Ballerina 2006 Ajè (Barbera d'Asti Superiore); \$NA. This dense, ruby-colored Barbera delivers aromas of plush fruit, drying mineral, toasted nut and moist tobacco. There is a nice ensemble of fresh cherry and blackberry in the background and the wine tastes rich and dense in the mouth with a long, smoky aftertaste. —M.L.

90 La Fiammenga 2007 Paion (Barbera d'Asti Superiore); \$NA. This is a very compelling Barbera d'Asti Superiore that is characterized by ripe fruit notes and smoky tones of ham or bacon fat. You'll get brambly notes of underbrush as well that give the wine a sharper, more defined personality and this impression is reinforced by the natural acidity. —M.L.

\$NA. Here's a dark and deeply concentrated Barbera with a generous base composed mostly of black fruit, prune, spice and tobacco. The wine is thick and velvety in the mouth with a pleasant aftertaste of black cherry and currants. —M.L.

90 Pico Maccario 2005 Tre Rovi (Barbera d'Asti Superiore); \$NA. This is an irresistible wine with loads of velvety softness, sweet spice and vanilla to balance against sharp aromas of forest fruit, raspberry and white cherry. There's also a polished note of white mineral and the wine offers fresh, but not aggressive acidity. Imported by Grape Expectations (CA). —M.L.

90 Scrimaglio 2007 Acsé (Barbera d'Asti Superiore); \$NA. Here's a well-balanced and sophisticated Barbera d'Asti Superiore with oak tones that seem to jive well with the natural intensity of the fruit flavors. The wine's texture is smooth and silky although there is a characteristic bite of acidity on the close. —M.L.

90 Tenuta La Meridiana 2007 Terra e il Cielo (Barbera d'Asti Superiore); \$39. Smoky, toasted elements followed by aromas of cherry and blackberry. This is a modern expression of Barbera with good extraction and obvious oak intervention. The wine's style is velvety and plush and this wine would pair well with cheese-filled ravioli. The finish is made more lively by very refreshing acidity. Imported by Napa Biscardo Selections. —M.L.

90 Tenuta Olim Bauda 2007 Le F

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2008 L'Avvocata (Barbera d'Asti); \$16. L'Avvocata delivers a linear approach with balanced fruit and fresh acidity. You'll recognize aromas of blueberry and cherry and the wine is bright by a slight pinch of fizziness. Imported by Nebow. —M.L.

2008 (Barbera d'Asti); \$16. This is a tart and streamlined Barbera that delivers a clean and swift blast of acidity. Take care when pairing this wine with the strong acidic component of a butter- or cheese-based dish.

2008 (Barbera d'Asti); \$16. This Barbera d'Asti presents a clean aromatic profile with notes of red berry fruit and a touch of red pepper. It is crisp and tonic in the mouth and has a clean and acidic finish. —M.L.

2007 Terranuda (Barbera d'Asti); \$16. This is a super-modern interpretation of Barbera that is a bit overboard. The wood elements are not integrated yet, so you should wait a year or two more in the bottle. The wine is thick and raw with dense, chewy tannins. —M.L.

2008 Le Orme (Barbera d'Asti Superiore); \$15. This is a celebrated Barbera that is especially popular among enthusiasts of this indige-

86 Tenute Cisa Asinari dei Marchesi di Gresy 2006 (Barbera d'Asti); \$18. From one of the most simpatico producers in Piedmont, Marchesi di Gresy's bright Barbera d'Asti opens with a dark, browning color and inky aromas of mineral and black fruit. The finish is surprising bright and lively. Imported by Dalla Terra Winery Direct. —M.L.

86 Villa Giada 2008 Ajan (Barbera d'Asti); \$13. Here's a well concentrated Barbera d'Asti with a deep shade of ruby and garnet and vibrant aromas of cola, teabag and fresh forest fruit. The mouthfeel is both drying and crisp at the same time. Imported by Vedi Wines. —M.L.

85 Bava 2007 Cocconato Libera (Barbera d'Asti); \$15. Cocconato Libera makes a slightly awkward first impression with sulphur notes that blow off fast enough to reveal cherry cola, raspberries and earthy white mushrooms. Drink now, just decant first. Imported by Wine Wave. —M.L.

85 Pescaja 2008 Soliter (Barbera d'Asti); \$25. Very ripe, almost jammy, notes of mature raspberry and strawberry appear at first, giving this wine a sunny, full and generous disposition. Barbera's naturally high acidity kicks in to clean the palate and give the wine a fresh and tonic sensation overall. Imported by BelVino LLC. —M.L.

85 Quattro Leoni 2008 (Barbera d'Asti); \$15. This is a bright and modern

Barbera with bitter notes of black steeped tea appear in the mouth and leave a slightly bitter aftertaste. —M.L.

83 Dezzani 2008 Ronchetti (Barbera d'Asti); \$18. Sweet aromas of ripe berry fruit and some earth tones create a slightly awkward nose that lacks balance. Those mature fruit notes come on a bit too strong and the wine ends with bitter fruit aromas. The mouthfeel is characterized by good acidity and good density. Imported by Misa Imports. —M.L.

82 Franco Mondo 2007 Vigna del Salice (Barbera d'Asti Superiore); \$16. There are pungent aromas here of alcohol and fruit, that when coupled with the wine's naturally high acidity, rip through the palate with determination and force. There's also a very strong oak element here that has yet to find harmony with the rest of the wine. —M.L.

BARBERA D'ALBA

91 Fontanafredda 2007 Papagena (Barbera d'Alba Superiore); \$16. This is a soft and succulent Barbera d'Alba with soft oak notes followed by bright fruit, black cherry and red currants. There's crisp, acidic fruit here followed by the softness and finesse supplied by the supple oak element. Imported by Domaine Select Wine Estates. —M.L.

91 Parusso 2007 Vecchie Vigne in Località Ornati (Barbera d'Alba Superiore); \$45. Here is a bright and modern