



Barberesco DOCG

For us at Piedmont wine, it remains a mystery as to why the British have never seriously imported the best bottles of quality wine from Italy's cellars. German, Swiss and Austrian wine merchants have been doing it for centuries, even the Americans have plundered the best of the Italian market. But take heart, it is still possible to find a few bottles of great Italian wine that have not been exported by other canny wine merchants. This DOCG Barberesco 2001 from the small boutique estate of Angelo and Mary Sassi represents such a find. Their vineyards are located in a sub-denomination zone of the Barberesco area that has been awarded the coveted DOCG status for excellence.

Although they have embraced many modern production methods, Angelo and Mary are also committed to respecting the best of traditional methods which focus on quality over quantity. Through the lifecycle of their wine, from growing, harvesting, vinification and aging in the cellar they focus on preserving all the quality that nature gives them. It is a quality that is reliably consistent due to the favourable soil conditions and growing exposure that characterises the San Cristoforo zone of excellence. Conventional wisdom is to keep big Nebbiolo based reds like Barberesco for many years before drinking. But we think you will find it difficult to deny your palate, the delights of this velvety affordable wine which is drinking well now.

It is very much what you would expect from a quality Barberesco in that it serves the palate with backbone and elegance. Ruby red tending to garnet on aging with a highly appealing bouquet of violets. It is dry, warm with medium intensity and interesting persistence. Its nose paradoxically provides aromas of both ripe and dried fruits. Good depth but it will benefit from another year or two in the bottle and if you have the patience to wait it can be kept to improve for 10 years.

Best with game, strong cheese, Piedmontese pasta agnolotti and roasted beef and spicy meat stews.

Serving Note: To enjoy this wine at it best, corked and decant at least one hour before tasting and allow to reach room temperature.

PRODUCER	Angelo & Mary Sassi
Variety of grape	100 % Nebbiolo
Production area	San Cristoforo, Neive
Appellation	Barberesco DOCG
Alcohol Volume	13.5%
Soil	Clay-limestone on hilly slopes with suitable exposures
Harvesting	October
Fermentation	7-10 days
Ageing before release	Stainless steel tanks followed by 2 years in 1000 litre oak casks
Bottling	Continued aging in the bottles after two years in oak casks
Serving temperature	16-18°C

