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ITALY... from a northern eastern vantage point

ITALIAN DUALITY #A4: order both bottles / call your children / tell them to drink more wine 110.

Forgiarìn (100% forgiarìn), Emilio Bulfon, 2016, Friuli 64.

Piculìt Neri (100% piculìt neri), Emilio Bulfon, 2017, Friuli 64.

Marzemino (100% marzemino), La Rua, Roeno, 2018, Trentino – Alto Adige 46.

Montello – Colli Asolani, Venegazzù della Casa, 2013, Veneto WHITE LABEL 76.

-from a mid-1990s planting, using a massale selection from the original *100 plants*

-65% cabernet sauvignon, 20% merlot, 10% cabernet franc, 5% malbec

Montello – Colli Asolani, *Capo di Stato*, Venegazzù della Casa, 2013, Veneto BLACK LABEL 133.

-from the original planting of the vineyard, in the 1950s, sourced from the *100 plants*

-65% cabernet sauvignon, 20% merlot, 10% cabernet franc, 5% malbec

ITALY... from a northern vantage point

Dogliani Superiore (100% dolcetto), *Sorì San Martino*, Francesco Boschis, 2015, Piedmont 58.

San Fereolo (100% dolcetto), *1593 (1st written documentation of dolcetto in Dogliani)*, 2006, Piedmont 105.

ITALY... with bubbles from Lombardy = crazy red wine!

Lambrusco (60% salamino, 25% marani, 15% ancellotta), *Rosso all'Antica*, Bertolani, NV, Lombardy -375ml- 22.

Lambrusco (85% salamino, 15% ancellotta & malbo gentile), *Dolce Fiore*, Bertolani, 2016, Lombardy -375ml- 22.

THE TRADITIONALIST MASTER BLASTER OF BAROLO

Bartolo Mascarello...His life goal was to make great Barolo wine from the vineyards surrounding his bucolic town of Barolo. With his father Giulio as his guide, Bartolo focused on his four vineyards (*Cannubi, Ruè, San Lorenzo,* and *Torriglione*) and coaxed them, every vintage, into producing the finest Nebbiolo grapes they could. He combined the resulting wines into a single cru, *cru Bartolo Mascarello*. Unlike the newest fashion, Bartolo felt that the whole was better than any one of the parts. His wine was aged in large botte as opposed to the fashionable French barriques.

Barolo, Bartolo Mascarello, 2013, Piedmont 308.

Barolo, Bartolo Mascarello, 1968, Piedmont 720.

Barolo, Bartolo Mascarello, 1965, Piedmont 796.

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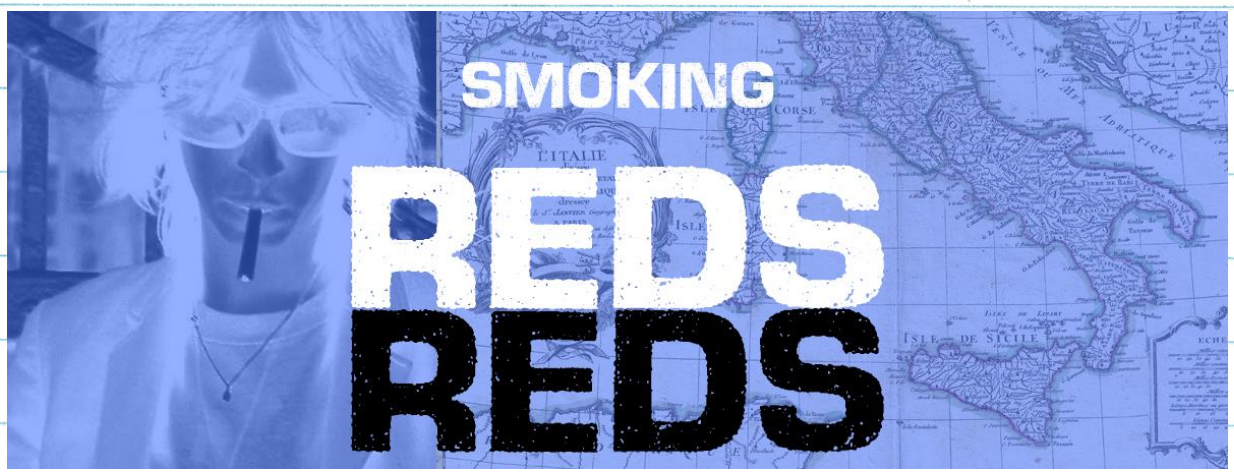

iTALY... from a NEBBiOLO vantage point... it ain't all tar & roses... well, okay

Scarzello, 2017, Piedmont	66.
Barolo, *Cannubi,* Francesco Rinaldi, 2014, Piedmont	196.
Barbaresco, *Cottá,* Sottimano, 2014, Piedmont --1500ml *aka* MAGNUM--	270.
Barolo, *Castellero,* Giacomo Fenocchio, 2013, Piedmont --1500ml *aka* MAGNUM--	210.
Barolo, *Paiagallo,* Giovanni Canonica, 2013, Piedmont	186.
Barolo, *Paiagallo,* Giovanni Canonica, 2012, Piedmont	175.
Barolo, *Margheria,* Massolino, 2006 --5000ml *aka* 5 LITRES *aka* A DAMN BIG BOTTLE OF WINE!!!--	1100.
Barolo, *Le Rocche del Falletto di Serralunga d'Alba,* Bruno Giacosa, 1997, Piedmont	588.
Barolo, *Le Gramolero,* Manzone, 1990, Piedmont	305.
Barolo, Oddero, 1974, Piedmont	502.
Barbaresco Riserva, Prunotto, 1970, Piedmont	296.
Barolo, Fratelli Barale, 1967, Piedmont	309.
Barolo Riserva, Prunotto, 1967, Piedmont	310.
Barolo, Franco Fiorina, 1967, Piedmont	264.
Barolo, Cappellano, 1967, Serralunga d'Alba, Piedmont	648.
Barolo, Franco Fiorina, 1964, Piedmont	321.
Barolo, Francesco Rinaldi, 1964, Piedmont	364.

***Some of these bottles were sourced from a private cellar in Europe (his first name is NOT Rudy).*
They are representative of very old school winemaking in Piedmont.
By this, we mean that the wine remained in large botte for many years to shed
the tannic cloak of Nebbiolo and gain a measure of velvet and grace.
Please do not expect to perceive much fruit in the wine. Please do not expect to be blown away by power and weight. Please expect to enjoy a glorious piece of vinous history that makes us happy each and every day and very much puts an extra dose of snap, crackle and pop into our breakfast cereal (it is the most important meal of the day after all).

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THE SOCIALIST MASTER BLASTER OF BARBARESCO

Barbaresco, a Wine Fit for a King but...

reserved for Domizio Cavazza. And who is Domizio Cavazza you might ask? In 1894, in the town of Barbaresco, in the region of Piedmont, in the country of Italy, Domizio Cavazza created the Cantina Sociale del Barbaresco (along with Cavaliere Guido Rocca and Conte Cesare Cocito). The Cantina Sociale was housed in his castle (now in the possession of Angelo Gaja) and he guided the various experiments to better the local nebbiolo grape both in the vineyard and in the winery. In addition, he increased the awareness of Barbaresco throughout the land.

Unfortunately, the Cantina Sociale was forced to close in the 1920s due to Fascist economics. Let's pause for a moment to discuss politics/economics...with a view towards seeing the difference between a "red" communist and a "white" socialist. Domizio was "white": while born to an upper crust family, he relished the Christian responsibility toward the poor and less fortunate. The Cantina Sociale was born of this belief and Domizio made it a point to share all of his knowledge even outside the School walls (he conducted Sunday morning lessons in pruning, grafting and agricultural practices). This "white" socialism existed in Piedmont and the Veneto while Emilia-Romagna (especially around Bologna) exhibited the "red" communism where *sticking it to the man* was the order of the day.

With the idea of the Cantina Sociale firmly in mind, the town priest, Don Fiorino Marengo, created the Produttori del Barbaresco in 1958. With 19 growers now part of the team, the wine was made in the local Church basement (which is located across the street from the present winery). Today, there are 53 members, tending 110 hectares, representing 18% of the total DOCG area. The Produttori del Barbaresco only makes nebbiolo-based wines.

Barbaresco Riserva, *Montestefano,* Produttori del Barbaresco, 2014, Piedmont	145.
Barbaresco Riserva, *Rio Sordo,* Produttori del Barbaresco, 2014, Piedmont	145.

THE REVOLUTIONARY MASTER BLASTER OF BARBARESCO

Barbaresco, *Sorì Tildìn,* Angelo Gaja, 1995, Piedmont	600.
Barbaresco, *Costa Russi,* Gaja, 1979, Piedmont	800.
Barbaresco, *Sori' San Lorenzo,* Gaja, 1979, Piedmont	900.

In the revolution that was Italian wine in the 1970s / 1980s, Angelo Gaja not only manned the battlements to defend the honor of Italian wine but he led the charge to overthrow the archaic mindset that dominated the Boot. It is incomprehensible to think it now but there was truly a time, not so long ago,
when Italian wine and the word "quality" were not often used in the same sentence. From his family's base in the town of Barbaresco, Angelo seized the reins of the industry and willed it into the modern age,
all the while helping to define what the modern age was. Minus the robes and the stone tablets,
Angelo is the Moses of Italian wine.

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iTALY... from a Chianti vantage point... all hail the fiasco!

Chianti Classico (100% sangiovese), *Filetta di Lamole*, Fontodi, 2015, Tuscany 118.

-if you have ever doubted the greatness of Chianti...yes, I am talking to you...then this is the wine to change your mind. If you have ever doubted the greatness of the Sangiovese grape...yes, I am screaming at you...then this is the wine to bring dracarys down upon your wine cellar. The vineyard is planted at over 1800 feet, on sandy soil. The vine material is from super old vines, not grubbed up in the frenzied crap replanting days of the 1970s. The grapes are fermented and macerated in concrete vats, followed by ageing in big oak barrels and amphora. Drink this and let the old gods (aka, my grandfather), shine upon you.

Chianti Rufina Riserva (mucho sangiovese + canaiolo & malvasia nera), Selvapiana, 1973, Tuscany 295.

Chianti Classico Riserva* (80% sangiovese + 20% trebbiano & malvasia), *Il Poggio*, Monsanto, 1964, Tuscany 600.

DRINK NOW ALERT BECAUSE IT IS CRAZY GOOD, LIKE LIONEL MESSI AT CAMP NOU

...how crazy is it to see a Chianti from the 1960s, a time when Chianti was less respected than Blue Nun and the Mad Men were running the world. Fabrizio Bianchi had purchased the estate in 1961 and this wine was made in the traditional manner (aka, utilizing white grapes in the blend). They also employed the Governo Method in the winemaking, whereby partially dried grapes are added to the fermenting must to help complete fermentation. The wine was aged in chestnut casks for three years. The bottles were opened, topped up, and recorked in 1988.

Our two bottles come directly from the winery, brought to us by Paolo Rossi and Sandra Mazzola.

iTALY... from a central vantage point

Rosso di Montlacino (100% sangiovese grosso), Stella di Campalto, 2014, Tuscany 190.

Brunello di Montalcino (100% sangiovese grosso), Stella di Campalto, 2012, Tuscany 330.

Tignanello (80% sangiovese, 20% cabernet sauvignon), Antinori, 1990, Tuscany 355.

Solaia (75% cabernet sauvignon, 20% sangiovese, 5% cabernet franc), Antinori, 1988, Tuscany 564.

Lacrima di Morro d'Alba (100% lacrima di morro d'alba), *Guardengo*, Lucchetti, 2016, Marche 55.

iTALY... from a southern vantage point

Falerno del Massico (80% aglianico, 20% piedirosso), Masseria Felicia, 2010, Campania 62.

Taurasi Riserva (100% aglianico), Mastroberardino, 1967, Campania 368.

Etna Rosso – Castiglione di Sicila (nerello mascalese + nerello cappuccio), *Feudi di Mezzo*, G. Russo, 2015, Sicily 138.

Etna Rosso - Randazzo (nerello mascalese + nerello cappuccio), *San Lorenzo*, G. Russo, 2015, Sicily 140.

Etna Rosso (100% nerello mascalese), *Contrada Rampante*, Passopisciaro, 2015, Sicily 150.

Magma (100% nerello mascalese, from 100+ year old vines), Cornelissen, 2013, Sicily 368.