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iTALY... from a north-eastern vantage point

Schioppettino (100% schioppettino), *RiNera*, Ronchi di Cialla, 2021, Friuli 70.

Pignolo (100% pignolo), Ronchi di Cialla, 2015, Friuli 95.

Valpolicella Classico Superiore, Società Agricola il Sasso, 2021, Veneto 90.

-50% corvina, 30% corvinone, 20% rondinella

-the grapes are co-fermented, with 25% whole clusters, in stainless steel and cement, followed by 30 day maceration (no ripasso)

Teroldego (100% teroldego), Marion, 2019, Veneto 80.

iTALY... from a north-central vantage point

-delayed somewhere between Ponte Vecchio and Milan on the Naviglio Grande.

iTALY... from a north-western vantage point

Torrette (100% torrette), Grosjean, 2024, Vallée D'Aoste 60.

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

Lambrusco (30% salamino, 30% marani, 20% maestri, 10% grasparossa, 10% ancellotta), Denny Bini, NV, Lombardy 60.

-there is a 10-day fermentation (including 5-6 days on the skins), with no temperature control

-there is a 30-day secondary fermentation, in auto-clave (a sealed tank, to preserve the bubles); then bottled under pressure

iTALY... from a purely Piedmontese point of view

Dogliani (100% dolcetto), *Papa Celso*, Marziano Abbona, 2024 75.



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

Barolo, *Cannubi,* Fenocchio, 2016 Monforte d'Alba	361.
Grumello Riserva (100% chiavennasca), *Buon Consiglio,* ArPePe, 2016 Lombardy	235.
Inferno Riserva (100% chiavennasca), *Sesto Canto,* ArPePe, 2016 Lombardy	230.
Barolo, *Monvigliero Riserva,* Castello di Verduno, 2004 Verduno	568.
Barolo, Anselma, 2004 Serralunga d'Alba	275.
Boca (spanna + vespolina, bonardo), Conti, 1990 Alto Piemonte	400.
Barbaersco, Bruno Giacosa, 1986	1100.
Valtellina Superiore, *Sassella,* Nino Negri, 1982	195.
Carema, Cantina Produttori, 1980 Alto Piemonte	200.
Spanna (spanna + vespolina), *Cinque Castelli Riserva,* Antonio Vallana, 1974 Alto Piemonte	375.
Barolo, Francesco Rinaldi, 1974	500.
Barbaresco, *Sorì Tildin,* Gaja, 1970	1250.
Barbaresco, *Moccagatta,* Mario Minuto, 1970	200.
Barbaresco, Paolo De Forville, 1970	255.
Barolo, Vietti, 1970	575.
Barolo, Giovanni Baudana, 1970	275.
Barolo, Fratelli Oddero, 1961	585.
Barolo, Francesco Rinaldi, 1954	570.

***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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Barbaresco, *Asili,* Produttori, 2021	160.
Barbaresco, *Rio Sordo,* Produttori, 2021	158.
Barbaresco, Produttori, 1974	335.
Barbaresco, Produttori, 1967	345.
Barbaresco, Produttori, 1965	295.

THE SOCIALIST MASTER BLASTER OF 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 52 members, tending 117 hectares, representing 18% of the total DOCG area,
bottling 9 of the historic crus.
The Produttori del Barbaresco only makes nebbiolo-based wines.

THE TRADITIONALIST MASTER BLASTER OF BAROLO:

Bartolo Mascarello



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Barolo, Bartolo Mascarello 2020, Piedmont	400.
Barolo, Bartolo Mascarello 1967, Piedmont	2000.

The Story of the Master Blaster of Barolo:

Bartolo's life goal was to make great Barolo wine from the vineyards surrounding his bucolic town of Barolo. With his father Giulio as his guide (and his father, Bartolomeo, as his guide), Bartolo focused on his four vineyards (Cannubi, Ruè, San Lorenzo – all in the commune of Barolo - and Rocche – in the commune of La Morra) 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 newish 1980s 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 (another newish 1980s fashion...damn you, damn you French oak...you are so sweet and supple and sexy in your charred attire).

With Bartolo, you knew exactly where you stood. He did not suffer fools yet had a kind word and a gentle touch for every visitor. He was an ardent traditionalist and did disparage those he did not like (especially Silvio Berlusconi). And he never had to apologize for ever letting us down. Because he didn't.

More Cool Bartolo Facts (because he was the Iron Man of his day):

-the winery is located in the town of Barolo at Via Roma, 15
-the winery's inception was in 1918
-Bartolo was born in 1926 and died on March 12th, 2005
-his daughter Maria Theresa now runs the winery
-the estate owns 13.7 acres of vineyards:
  -Cannubi 2.8 acres / Ruè 1.88 acres / San Lorenzo .94 acres / Rocche di Annunziata 4.7 acres
-the wine is fermented and macerated on the skins for 4-6 weeks and then aged in large neutral oak for 3 years
-only modernist technique was installing a phone in the winery (previously, one called the local bar to reach him)
-famous for his "No Barrique, No Berlusconi" label, first produced in 1996
-considered himself the "last of the Mohicans"
-his father Giulio was the liberation mayor of Barolo.
  -Giulio felt of fascism "...where discipline starts, logic and reason finish."



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iTALY... from a Bolognese standpoint

-the delivery driver was delayed after eating their weight in tortellini and falling asleep in the countryside.

iTALY... from a central vantage point

Brunello di Montalcino (100% sangiovese grosso), Collemattoni, 2006, Tuscany	250.
Brunello di Montalcino, *Vigna di Pianrosso*, Ciacci Piccolomini d'Aragona, 1999, Tuscany	285.

-100% sangiovese grosso

Brunello di Montalcino (100% sangiovese grosso), Fattoria dei Barbi, 1983, Tuscany	255.
Brunello di Montalcino (100% sangiovese grosso), Col d'Orcia, 1971, Tuscany	225.
Campoleone (50% sangiovese, 50% merlot), Lamborghini, 1999, Umbria	215.
Chianti Classico, *Gran Selezione Cellone*, Fabiano Calcinaia, 2019, Tuscany	99.
Montefalco Sagrantino (100% sagrantino), Roccafiore, 2020, Umbria	95.
Lacrima di Morro d'Alba Superiore, *Guardengo*, Lucchetti, 2023, Marche	63.

-100% lacrima (the Italian government registry code is 111)

-lacrima in italiano means "tear"...so-called because the grape is shaped like a tear drop OR the skins of the grape are very thin, therefore, breaking easily, therefore tearing on the vine and in your harvest hands OR the wine is so damn yummy it will illicit tears of joy

-while there are wines named "lacrima," there is only one lacrima grape and it thrives near the city of Ancoma, in the Marche. Correction: thrives is a strong word because in 1985, there were only 7 ht in existence...today, there are over 250 ht (a slightly bigger planted área than Prospect Park in Brooklyn). A potential reason for the lack of lacrima plantings is that the variety does not respond well to American rootstalks, meaning that growing this grape is about as fulfilling as listening to an Einstürzende Neubauten album

iTALY... from an originale vino da tavola vantage point

Sassicaia (85% cabernet sauvignon, 15% cabernet franc) Tenuta San Guido, 1997, Tuscany	980.



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iTALY... from a southern vantage point

Vino Rosso (70% aglianico, 30% pedirosso), 2Vite, 2019, Campania 140.

Taurasi Riserva (100% aglianico), *Poliphemo**, Luigi Tecce**, 2019, Campania -*TASTES LIKE BLOOD* ALERT- 185.

-well, People of America, this is *THE* wine on our list...an expresión of grape and place and humankind that is essentially unrivalled. And yet, you have heard too little about this appellation and know nothing about Luigi Tecci. That needs to change now. So, some notes for you to ponder as you get ready to blow your wine mind:

-the grapes are grown at 1800', in Irpinia (located about 30 miles northeast of Naples)

-the more accurate location is within the Paternapoli subzone of Taurasi

-the soil is composed of clay and sandy limestone and remnants of all the Mt. Vesuvius explosions (pyroclastics is the official term,

-the vines are over 100 years of age / in terms of vine training, it is straight out of Jurassic Park /

-the harvest is in November

-the grapes are crushed and then lightly pressed in a small basket press / the maceration + fermentation is in an open oak barrel, followed by ageing in 500L puncheons and 50Hl botti

*Poliphemo is the one-eyed shepherd on the Island of the Cyclops, from Homer's *Odyssey*. He has trapped Odysseus and his men in his cave, who only manage to escape after plying Polyphemus with undiluted wine...the cyclops falls into a stupor; Odysseus drives a wooden stake into his solo eye; the radio starts playing "Love Will Tear Us Apart"; the ravens start circling; and Polyphemus calls his father, Poseidon, on the satellite radio, who promises revenge...damn, this sounds a lot like what happened last night at **terroir** on table 50

**Luigi Tecce is a nobody (please reference the Odyssey once again), at least wine-wise. He was working in Rome, as an assistant to a Parliamentarian, when his papa passed away in 1997. He returned to the family farm (la masseria) in Campania, where he was greeted by goats, sheep, olive tres and grape vines BUT he possessed no knowledge of what to do with these possessions. His only guide were memories of his nonno's work, which was simply simplicity. Luigi is a guiding light for an education by classical literature followed by simply doing shit...get up, drink your coffee, apply deodorant, drink more coffee, graba n implement, get to work, drink coffee, repeat.

Taurasi Riserva (100% aglianico), *Puro Sangue*, Luigi Tecce**, 2018, Campania -*TASTES LIKE SWEAT* ALERT- 180.

-a young vine (roughly 15 years old but these are clones of ancient aglianico grapes) expression of the Taurasi appellation

Cirò Rosso Classico Superiore, (100% gaglioppo), Vumbaca, 2024, Calabria 66.

Calabria IGP (92% gaglioppo, 8% magliocco), *il Rosso*, 'A Vita, 2023, Calabria 65.



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iTALY... from a Sardinian vantage point...

Isola dei Nuraghi, *Sobi*, Bentu Luna, 2020, Sardinia -*SO, THIS IS WHAT VICTORY TASTES LIKE* ALERT- 100.

-35% cannonau, 35% pascale, 25% bovaleddue, 5% monica + cagnulari + carignano + barbera – a field blend of all of these vinous wonders, with an average age of 90 years, grown on myriad vineyards around the municipality of Neoneli, on sandy, shale soil

-fermented in cement, with a 3-week maceration, followed by 8 months ageing in large oak

Barbagia (100% cannonau di sardegna), *Ghirada Fittiloghe*, Vike Vike, 2021, Sardinia 99.

-from the Mamoiada región, in the foothills of the Barbagia mountains, with an average Vineyard altitude of 2,415 feet. Simone Sedilesu, like countless generations before him, organically farms 4.5 hectares of vineyards on loose granitic soils.

-harvested in early october, macerated 15 days, then aged+ one year in large slavonian oak and finished in stainless for 6 months.

-vike vike means "look, look" in the local dialect.

iTALY... from a Sicilian vantage point... a golden generation has arrived..

Munjebel (100% nerello mascalese), *MAGMA*, Frank Cornelissen*, 2020, Mount Etna 495.

*Frank Cornelissen is from Belgium, the son of a wine bróker. He purposefully chose Mt. Etna as the venue for his winemaking aspirations, having fallen in love with its vitally unique terroir. The first vintage was in 2001. The wine making and wine expressions have evolved dramatically over the past 20 years, due to an ever evolving understanding of the mountain. Suffice it to say, his wines now are his most complete and polished (without being sanitized). These are important wines.