



ITALY... from a north-eastern vantage point

Pignolo (100% pignolo), Ronchi di Cialla, 2015, Friuli 112.

ITALY... from a north-central vantage point

Pinot Nero (100% pinot noir), *Giorgio Odera*, Frecciarossa, 2018, Lombardy 118.

- yes, it is true, there is pinot noir in Italy. They don't really need it, mind you, but Napoleon did roll through this upper swath of the country, planting seeds of French aspiration as he marched
- this pinot noir is sourced from a single cru, La Vigna del Pino, alluding to a single large pine tree located in the middle of the cru
- the fermentation is in old oak vats, with 10-day maceration, followed by 12 months ageing in small French oak +++

ITALY... from a north-western vantage point

Vin des Geants, La Cantina di Cunéaz Nadir, 2020, Valle d'Aosta --1500ml aka MAGNUM-- 184.

- 33% petit rouge, 33% neyret, 33% crovassa

Chambave Rouge (petite rouge, gros vein, dolcetto), Ezio Voyat, 1974, Valle d'Aosta 348.

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

Lambrusco (30% salamino, 30% marani, 20% maestri, 10% grasparossa, 10% ancillotta), 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 bubbles); then bottled under pressure

Groppello, Cantrina, 2019, Lombardy --CHILLED RED ALERT-- 66.

Valltellina Superiore, (100% chivenasca) *Sassella*, Alfio Mozzi Grigione, 2019, Lombardy 100.

ITALY... from a Bolognese standpoint

Macchiona, La Stoppa, 2009, Emilia-Romagna 148.

ITALY... from a central vantage point

Brunello di Montalcino (100% sangiovese grosso), Cerbaiona, 2016 388.

Brunello di Montalcino (100% sangiovese grosso), Collemattoni, 2006 300.

Brunello di Montalcino (100% sangiovese grosso), *Vigna di Pianrosso*, Ciacci Piccolomini d'Aragona, 1999 366.

Brunello di Montalcino (100% sangiovese grosso), Talenti, 1995 325.

Brunello di Montalcino (100% sangiovese grosso), Caparzo, 1990 286.

Brunello di Montalcino (100% sangiovese grosso), Fattoria dei Barbi, 1983 335.

Brunello di Montalcino (100% sangiovese grosso), Col d'Orcia, 1971 295.

Campoleone (50% sangiovese, 50% merlot), Lamborghini, 1999, Umbria 285.

Vino Nobile di Montepulciano, DEI, 2020, Tuscany 87.

Chianti, *Nipozzano*, Frescobaldi, 1965, Tuscany 165.

Chianti Classico, Villa Cerna, 1979, Tuscany 170.

Chianti Classico, *Castello di Brolio*, Barone Ricasoli, 1966, Tuscany 175.

Chianti Classico Riserva, Bucciarelli, 2016, Tuscany 100.

Chianti Classico Riserva, *Il Grigio*, San Felice, 1974, Tuscany 195.



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

Roero (100% nebbiolo), <i>Gepin</i> , Nino Costa, 2019	84.
Barolo, G.B. Burlotto, 2021	185.
Barolo, <i>Castelletto</i> , G.B. Burlotto, 2021	310.
Barolo Riserva, <i>Rocche dell'Annunziata</i> , Paolo Scavino, 2016 <i>La Morra</i>	468.
Barolo, <i>Vite Talin</i> , Luciano Sandrone, 2014	900.
Barolo, <i>Castelletto</i> , Mauro Veglio, 1998	210.
Boca (spanna + vespolina, bonardo), Conti, 1990	450.
Barolo, <i>Brunate</i> , Marcarini, 1990 --3000ml aka 3 LITRES aka A DAMN PERFECT SIZE!!!--	1750.
Barbaresco Riserva Produttori del Barbaresco, 1982	465.
Barbaresco, <i>Gaja</i> , 1978	1225.
Barolo, <i>Monfalletto</i> (aka, Paolo Cordero di Montezemolo), 1974	394.
Barbaresco, <i>Sorì Tildin</i> , Gaja, 1970	1400.
Barolo, Giovanni Baudana, 1970	374.
Barolo, Giuseppe Marcarini, 1968	450.
Barbaresco Riserva, <i>Montestefano</i> , Prunotto, 1964	585.
Barolo, <i>Gia' Opera Pia</i> , Marchesi di Barolo, 1964	435.

-I know some of you know but the *Gia' Opera Pia* notation above is a reference to the ORIGIN STORY of Barolo, the wine.

While an exact date is unknown, it is in the early 19th century that the Marchese Tancredi Falletti di Barolo, owner of massive tracts of vineyards in the towns of Barolo and Serralunga d'Alba, would have barrels of the resulting wine shipped to their castello in Turin. There, they hosted grand events, attended by grand dignitaries, who relished the wine sent from Barolo...which, of course, became known as Barolo. The Marchese and his wife, Giulia (a great philanthropist), had no heirs and their vineyard holdings (under the moniker of Marchesi di Barolo) were donated to a charity, with a foundation created to oversee it, named *Gia' Opera Pia* (translates as Gia's religious charity). All the income generated by the sales of the wine was donated to help the less fortunate of Turin (apparently, the gist of the operations was to be circular...after one was aided and attained stability on their two feet, they then had a responsibility to do the same for another - is this the 19th century's version of paying it forward?).

Barolo, Fratelli Oddero, 1961	700.
Barolo, Carlo Rinaldi, 1957	298.
Barolo, Francesco Rinaldi, 1954	687.

****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).

THE TRADITIONALIST MASTER BLASTER OF BAROLO:

**Bartolo
Mascarello**



Barolo, Bartolo Mascarello, 2018, Piedmont	385.
Barolo, Bartolo Mascarello, 2017, Piedmont	438.
Barolo, Bartolo Mascarello 1967, Piedmont	2550.

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."



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

<i>Tignanello</i> (80% sangiovese, 15% cabernet sauvignon, 5% cabernet franc), Antinori, 1990 vino da tavola	525.
<i>Sassicaia</i> (85% cabernet sauvignon, 15% cabernet franc) Tenuta San Guido, 1997, Tuscany	1125.
<i>Solaia</i> (75% cabernet sauvignon, 25% cabernet franc), Antinori, 1979 vino da tavola	654.

ITALY... from a southern vantage point

Vino Rosso (70% aglianico, 30% pedirosso), 2Vite, 2019, Campania	188.
Campania Aglianico (100% aglianico), <i>Puro Sangue</i> , Luigi Tecce, 2018, Campania	225.
Mandrolisai, <i>Marrudu</i> , Merue, 2023, Sardinia	76.
-35% muristeddu (aka, bovale), 30% monica, 35% cannonau, all grown together, all harvested together, all fermented together like a big pot of feral stew conjured by the Weyward Sisters	
Isola dei Nuraghi, <i>Sobi</i> , Bentu Luna, 2020, Sardinia <i>-SO, THIS IS WHAT VICTORY TASTES LIKE ALERT-</i>	135.
-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	

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

Il Frappato (100% frappato), Arianna Occhipinti, 2023	132.
Faro*, Palari, 2014, near the Strait of Messina	199.
-50% nerello mascalese, 30% nerello capuccio, 10% nocera + acitana, calabrese, galatena, cor'e'palumbo	
*apparently, Faro is the smallest DOC in Italy, comprising only 15 acres...this cannot be correct. Please correct me and I promise to share a glass of wine with you and tell you all my wine trouble	
Etna Rosso (80% nerello mascalese, 20% nerello cappuccio), <i>Cisterna Fuori</i> , Ciro Biondi, 2019	166.
-from the contrada <i>Ronzini</i>	
<i>Munjebel</i> (100% nerello mascalese), Frank Cornelissen*, 2022, Mount Etna	120.
<i>Munjebel</i> (100% nerello mascalese), <i>CD</i> , Frank Cornelissen*, 2020, Mount Etna	160.
<i>Munjebel</i> (100% nerello mascalese), <i>CR</i> , Frank Cornelissen*, 2020, Mount Etna	160.
<i>Munjebel</i> (100% nerello mascalese), <i>FM</i> , Frank Cornelissen*, 2020, Mount Etna	153.
<i>Munjebel</i> (100% nerello mascalese), <i>MC</i> , Frank Cornelissen*, 2020, Mount Etna	160.
<i>Munjebel</i> (100% nerello mascalese), <i>PA</i> , Frank Cornelissen*, 2020, Mount Etna	160.
<i>Munjebel</i> (100% nerello mascalese), <i>VA</i> , Frank Cornelissen*, 2020, Mount Etna	220.
<i>Munjebel</i> (100% nerello mascalese), <i>MAGMA</i> , Frank Cornelissen*, 2020, Mount Etna	618.
*Frank Cornelissen is from Belgium, the son of a wine broker. 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.	