



T R E M B A T H & T A Y L O R

28 March 2010

**BAROLO 2006 UPDATE  
&  
PIRA DIRECT OFFER**

Chiara Boschis of E. Pira & Figli has just completed her first visit to Australia as special guest of the Melbourne Food and Wine Festival. During the last two weeks, Chiara presented her four wines - Dolcetto d'Alba, Barbera d'Alba Superiore and the two single-vineyard Barolos (Cannubi and Via Nuova) - to packed houses at dinners and tastings.

A veritable highlight was the joint presentation MasterClass with Gaia Gaja and Giuseppe Vajra at the new Melbourne Convention and Exhibition Centre. If you didn't get to taste her wines at any of these events, you'll just have to take our word for it that they are all top-drawer and the 2006 Barolos are something very special indeed.

We have attached a special 'Pira Direct' offer on the 2006 Barolos, but need to add a caveat - stock on this offer is sold out. Chiara has been able to make another parcel available, as well as further stocks of the charming 2005s, but this shipment won't be here until late-June/July. So, until then, we have only limited stocks of 2007 Dolcetto and 2007 Barbera for sale, sorry, but taking orders for the second shipment.

2006 was a classic vintage in the Langhe - classic being a long growing season of warm days and cool nights with Nebbiolo on the vine until well into October. But the vintage was not without difficulties with hail affecting some areas, notably La Morra and Bruno Giacosa controversially deciding not to bottle any of his wines, although, as Decanter magazine noted, this may have had more to do with health issues and his restricted ability to oversee the vintage in both the vineyard and the winery.

Chiara's wines have always been about fruit - she calls herself 'servant to the raw material' - and her attention to detail in the vineyard is extraordinary. Beginning with the 2006 vintage, the oak has been eased back to 70% new barriques and the fruit shows even greater vibrancy.

Here are reviews from Antonio Galloni of The Wine Advocate for 2006 Barolo from Pira as well as our other Barolo producers, to be shipped for arrival in the second half of this year.

## **BAROLO 2006 - Antonio Galloni, The Wine Advocate**

### **E. PIRA & FIGLI**

Proprietor Chiara Boschis was in high spirits when I visited in November. Her 2009s were just finishing their malos and already seemed quite promising. In 2009 Boschis vinified fruit from a new parcel she is renting in the Conterni vineyard in Monforte. With her 2009s, Boschis also dropped the percentage of new oak barrels to 50%. It will be interesting to see the direction her wines take. Suffice it to say every Barolo I tasted from vintages 2005 – 2009 was exceptional. Boschis, one of Piedmont's small, artisan growers, is a producer whose wines merit far more attention than they receive.

### **Cannubi**

The 2006 Barolo Cannubi exudes the warmth of the south-facing site in its open, generous bouquet. The Cannubi possesses more opulence and roundness than the firmer Via Nuova in an expansive, generous expression of dark red fruit that covers the palate from start to finish. Sweet spices and flowers add complexity on the long, round close. This is another drop-dead gorgeous Barolo from Chiara Boschis. Anticipated maturity: 2014-2026. 94 points.

### **Via Nuova**

The 2006 Barolo Via Nuova opens with notable energy and drive in its dark red fruit, spices, menthol and sweet licorice. This long, pure Barolo reveals gorgeous length, beautifully balanced oak and superb overall balance. A mineral-laced finish rounds out the Via Nuova in grand style. For her 2006 Via Nuova Boschis used 70% new oak barrels with lower toast than in prior vintages and it shows in the wine's class. This is a fabulous effort from Chiara Boschis. Anticipated maturity: 2016 – 2028. 95 points.

### **MARCARINI**

Proprietor Manuel Marchetti describes 2006 as a warm year without too many challenges. The Nebbiolo harvest took place in mid-October. The wines were fermented in cement for 45 days and subsequently spent two years in oak prior to being bottled without clarification or filtration. Marchetti's 2006s show lovely balance and deliver exceptional quality for the money.

### **La Serra**

The 2006 Barolo La Serra is full of fresh, perfumed berries. Focus, length and energy are the hallmarks of this impeccable, classy Barolo. As is often the case, La Serra is a touch more compact than the estate's Barolo Brunate, but in 2006 La Serra is particularly successful. Anticipated maturity: 2016 – 2026. 91 points.

### **Brunate**

The 2006 Barolo Brunate blossoms on the palate with layers of dark fruit, menthol, spices and minerals, all of which come together in a classic, ethereal weight that is quite appealing. The tannins are formidable, but there is more than enough richness and depth in the fruit to provide balance. The finish is surprisingly round and harmonious at this stage but I expect the wine to close down on itself over the coming months. Marcarini's 2006 Barolo Brunate is simple terrific. Manuel Marchetti says that his plot in Brunate sees wider temperature fluctuations than his vineyard in La Serra, which in large part accounts for the differences between his two Barolos. Anticipated maturity: 2016 – 2026. 93 points.

## **CA' ROME'**

### **Rapet**

The 2006 Barolo Rapet shows beautiful inner perfume in a rather delicate, feminine style for Serralunga. Autumn leaves, spices and floral red fruits are some of the notes that emerge from this pretty, well-balanced Barolo. Anticipated maturity: 2012 – 2022. 92 points.

### **Vigna Cerretta**

The estate's 2006 Barolo Vigna Cerretta is a more typical Serralunga Barolo as the fruit is darker and the wine possesses more structure than the Rapet. A fresh bouquet redolent of violets, plums, minerals and spices leads to a rich, vibrant core of fruit. The wine is round and generous on the palate, qualities that follow through to the long, polished finish. Anticipated maturity: 2014 – 2024. 92 points.

## **CONTERNO FANTINO**

Guido Fantino describes 2006 as warm, especially during the summer. A spell of rain in mid-September refreshed the vines and set the stage for a Nebbiolo harvest that took place in early October, finishing on the 10<sup>th</sup>. The estate's 2006 Barolos are massive, powerful wines, yet possess beautiful overall balance. Vinification remains very much reflective of the modern school, which is to say relatively short fermentations in rotary tanks, followed by malolactic fermentation and aging in 100% new oak. While the wood is clearly felt in these wines, in top vintages these Barolos come together beautifully in bottle, which I expect to be the case here as well. I also had a chance to taste the estate's 2007 and 2008 Barolos from barrel. For now, let me just say that there is no shortage of great wines maturing in these cellars.

### **Mosconi**

The 2006 Barolo Mosconi emerges from the glass with a powerful expression of plums, prunes, sweet spices and menthol, showing tons of plumpness in a juicy, full-throttle style. The Mosconi, from a south-facing vineyard in Monforte, is a decidedly opulent, powerful wine loaded with intensity and sheer weight. Though never a particularly subtle Barolo, in 2006 the Mosconi is truly exceptional. Anticipated maturity: 2016 – 2026. 94 points.

### **Sori Ginestra**

The estate's 2006 Barolo Sori Ginestra is massive and intense. Layers of aromatic nuance and complexity are backed up with powerful, dense fruit. Today the wine is quite understandably painfully young, and patience is required for the tannins to soften, but this is highly promising Barolo. With time in the glass, the signature notes of menthol, spices, pine and minerals gain focus and clarity, giving a hint of what is in store for the future. Anticipated maturity: 2016 – 2031. 95 points.

### **Vigna del Gris**

The 2006 Barolo Vigna del Gris is exceptional in this vintage; in fact the 2006 is one of the finest versions of this wine ever made. The bouquet alone is superb, yet the wine reveals a level of power and richness on the palate that has seldom - if ever - been achieved in this bottling. The fruit remains massive and primary while the oak is beautifully balanced. Floral notes add a touch of finesse. Elegance and power; it's all here. Anticipated maturity: 2016 – 2026. 93 points.

## **PODERI COLLA**

### **Bussia Dardi Le Rose**

Poderi Colla's 2006 Barolo Bussia Dardi Le Rose is a bombastic, textured wine made in a surprisingly full-bodied style for this domain. Though somewhat aromatically closed at first, the wine's pedigree is impossible to miss, as waves of dark fruit meld into grilled herbs, rosemary, spices and dried roses. Sweet, mentholated notes add complexity as this majestic Barolo continues to open up in the glass. This is without question one of the standouts of the vintage; and readers who appreciate a firm, cellar-worthy style of Barolo will want to give the Bussia Dardi Le Rose serious consideration. Anticipated maturity: 2016 -2031. 94+ points.

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