

The cellar door

a



b



c



d



a Santadi Carignano del Sulcis Grotta Rossa 2007 DOC

\$25

Made from Carignano, this unoaked, uncomplicated and well-priced wine from the island of Sardinia has a little spicy dark berry fruit to go with the ripe, balanced, textured and simply delicious palate.

b Monte Antico Supremus 2006 IGT

\$45

With renowned oenologist Franco Bernabei in charge of winemaking, this stylish, gently oaky and new Super Tuscan from Monte Antico, made from 75 per cent sangiovese, 15 per cent merlot and 10 per cent cabernet, has excellent depth of fruit and overall balance and should continue to improve over the next five to 10 years.

c Conterno Fantino Barbera d'Alba Vignota 2007 DOC

\$50

With its core of dense, dark cherry barbera fruit leading onto a terrific, plush and fruit-laden palate balanced by bright acidity and ripe, chewy tannins, this is modern Piedmontese barbera at its best.

d Marcarini Barolo La Serra 2005 DOCG

\$120

Year in year out, Manuel Marchetti can be relied upon to make perfumed, beautifully balanced barolo and his 2005 single-vineyard La Serra is no exception. Delicate, floral and fruit driven, silky, persistent nebbiolo tannins round out a wine that can be enjoyed now but will only get better over the next eight to 10 years.

All of the above wines are imported by Trembath & Taylor.

For suppliers see: www.trembathandtaylor.com.au