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20 Jun 2017

Langhe - not just Nebbiolo



See our guide to all of Walter's articles about this year's Piemonte en primeur.

I must admit that I am so focused on telling you the latest about Nebbiolo in its Barolo, Barbaresco and (more and more) Alto Piemonte form, that I tend to turn a blind eye to the Langhe's far more affordable wines such as Dolcetto and Barbera (the wines of the aforementioned Alto Piemonte remain a steal).

My reluctance is partly because I believe that Dolcetto is often treated in step-sisterly fashion as 'something to drink right away', as suggested by a short fermentation on the skins that is aimed at getting as much colour out of the grapes as possible while avoiding picking up a lot of tannins. Barbera more often gets the better deal, regularly aged in barrique following Braida's game-changing Bricco dell'Uccellone, an expensive and ageworthy Barbera d'Asti, launched in 1985 and soon copied by many, also in the Langhe.

I think that Dolcetto is potentially far more complex in denominations such as Dogliani and Ovada than elsewhere in the Langhe, even if convincing samples are few and far between. The denomination of Barbera d'Asti would like to prove that its rendition is superior to anything else, as evidenced by the recent elevation of the erstwhile subzone Nizza to be a denomination in its own right. I learnt a lesson during my recent visits to Barolo and Barbaresco estates last February when I was presented with plenty of convincing examples of Dolcetto and Barbera and I now stand corrected.

Perhaps to counter my scepticism, Giovanna Rizzolio, who, together with her husband and two sons, runs Cascina delle Rose smack in the middle of the Tre Stelle cru in Barbaresco, poured me her 2006 Barbera d'Alba Donna Elena. This wine produced from grapes from a **mass selection** of old clones and aged for 20 months in large oak casks showed how graciously Barbera can age without new oak. Their latest release of Dolcetto, the 2016 Elizabeth, displayed a similar nerve.

Equally convincing is newcomer Sassi San Cristoforo's 2015 Dolcetto d'Alba, showing ageing potential, while Sottimano's 2015 Bric del Salto Dolcetto d'Alba displayed the same mastery in tannin management as all their Barbarescos do. Cascina Luisin's unfiltered and unfinned 2015 Trifula was perhaps the most surprising Dolcetto with a huge amount of energetic, mouth-watering acidity simply screaming for food and deserving it.

But the most impressive of them all was Cecilia Monte's 2015 Montubert Dolcetto d'Alba. With her husband Maurilio Garola, Monte runs the Michelin-starred La Ciau del Tornavento and its 60,000-bottle cellar and still finds time to run her own winery. Its cellar full of stainless steel doubles as a homey tasting room with large Persian carpets throughout. Gorgeous vibrant acidity lifts the blueberry palate and it is dirt cheap as well (around €6 at the cellar door).



A more radical or left-field approach in the cellar is not something one immediately associates with the Langhe and its firm classics Barolo and Barbaresco, but anyone willing to dig a little deeper will easily find it. Olek Bondonio (pictured top right) is a case in point. His Barbaresco estate, Berchiolla, is a stone's throw away from the Gaja vineyards there. Originally from Turin, Bondonio spent many of his childhood summer holidays at the estate, which has been in the family for 200 years.

He told me he loved driving the estate's tractor when he was young and subsequently studied

agriculture in Turin, followed by a degree in viticulture and oenology at the Università di Torino, which has a faculty in Alba. During a surfing holiday in France he met a couple of winemakers from Australia. Three weeks later he was on a plane to McLaren Vale in Australia where he did a stint with [Steve Pannell](#). 'Barbaresco was an old guys world, where no one wanted to share secrets', is how he summarises the motivation for his Australian journey. It was followed by a stint in the Willamette Valley in Oregon at Rex Hill. 'I wanted to work in a smaller winery and do more manual work', punching down their Pinot Noir. He also worked in New Zealand.

While his Barbaresco Stardereri and Roncagliette tend to get all the attention, his 2015 Dolcetto d'Alba from a 75-year-old vineyard in Altavilla near Alba quietly steals the show. The vines are tended organically like all Bondonio's vineyards and the wine is fermented with indigenous yeast – it gets more or less the same treatment as the Barbarescos. It is neither filtered nor fined, and is so serious it could easily do with more bottle age.

But Langhe's real wild child must be Fabio Gea, a scion of the many Biancos in Barbaresco. Having studied geology in Turin, Gea developed a serious interest in porcelain and *grès* as a material for fermentation and ageing vessels. He now designs these, having come across those of French manufacturer Vins et Terre, of which he is an importer of sorts. One of his designs, a breathtaking 'sleeping egg' – an egg-shaped vessel lying on its side – he uses to age his own wine.



Meeting the fast-talking Gea bursting with a relentless energy is exhilarating. Feeding and silencing his baby son on one arm, pouring wine with the other, while explaining the thousand ideas he has in broken English, he reminded me a little of Fitzcarraldo, the main character of Werner Herzog's eponymous 1982 film, hell-bent on building an opera house in the middle of the Amazon jungle.

The gorgeous but run-down buildings, including stables that once housed animals on this formerly mixed agricultural farm right behind the church of Bricco di Neive, is being renovated bit by bit, which has turned it into a permanent building site. Because he has worked in renewable energy, Gea plans to take the farm off the grid, as well as building a theatre onsite for his actress wife.

Needless to say, everything here is focused on ecological management, with the tiny vineyard tended organically and with plans to age all wines in the future in 'toilets' (Gea's words), or

porcelain. Gea pointed out that toilets are the best and cleanest receptacles due to their hard, shiny surface, hence his firm decision to vinify his wines in the future in porcelain vessels. Ageing is planned in *grès* because its micro pores allow for micro-oxygenation, which oak allows as well, but Gea doesn't want any impact of oak in the future, be it from new or old vessels.

Although I failed to understand how old oak would be detrimental in a way *grès* isn't, when tasting his 2011 Barbaresco I did notice a certain dustiness on the back of the palate, which Gea maintained is caused by the use of oak casks. The wines, so far a couple of vintages of Barbaresco, are still 'conventionally' fermented in concrete and aged in large oak vats, but in future the alcoholic fermentation will be done in porcelain. However, the blueprint 2015 *Vino d'Italia Culotte*, a 100% Nebbiolo fermented in porcelain and aged in *grès*, and a rough-diamond kind of wine with a great future, has inaugurated a new line of Nebbiolos, of which one, a rosato, will be sold as a lowly *Vino d'Italia*. I suspect their unusual and original style would not pass the official taste test anyway.



But the Langhe has been infatuated with whites, too. Chardonnay and Sauvignon Blanc may seem a relic of the days in the Langhe when these international varieties were embraced with such enthusiasm by many producers. The land became so precious and demand for these varieties declined, so it in many ways it didn't make sense to continue their cultivation. But time is arguably the dominant factor in the production of wine: once you have planted a variety, it takes at least three years to see it bear fruit and many more years before it gains in complexity. A long investment that makes growers think twice before ripping out their vines.

I expect that in the future some of these varieties will make way for Nebbiolo that will be bottled and sold under the Langhe label now that demand for this wine has risen as fast as that for Barolo and Barbaresco, helped by its much lower price tag (see [Is Nebbiolo becoming a victim of its own success?](#)). But some persevere and with encouraging results. At Trediberri, taking its name from the small hamlet Berri in La Morra and the 'Tre' referring to Nicola and Federico Oberto with Vladimiro Rambaldi, they planted Sauvignon Blanc back in 1992 after Nicola's father, Federico had visited the Cotat estate in the Loire. The soils here contain far less chalk than those in the Loire, so he decided to plant the vines in the sandiest part of their vineyards. A more-than-decent and varietally recognisable wine is the result.

Massolino, with holdings in Serralunga, and owning an enviable piece of Vignarionda, have set their eyes on more Chardonnay after having acquired several hectares in Monforte that lie outside of the Barolo denomination. This steep and windy place is planted with Nebbiolo and Dolcetto in the lowest parts because, as Giovanni Angelini, Massolino's winemaker, explained to me, 'Nebbiolo doesn't like wind'. On the highest part, at over 500 m (1,640 ft) with a south-south-west exposure, they planted several hectares of yet more Chardonnay. This variety already features in their existing Langhe Chardonnay line, from vines in their Serralunga vineyards. 'We feel in our short experience [with this variety] that Serralunga is well suited for whites because of the limestone and the marine calcareous layers', Angelini told me. 'We did a lot of experiments to find out what would be good and what we liked, and what the market liked. We don't want a lot of oak but lots of freshness.' The idea to plant the new plot with Chardonnay was inspired not only by elevation but also by the soils that have a high chalk content and, for the Langhe, plenty of rock material.

At Albino Rocca in Barbaresco they wouldn't dream of supplanting their old-vine Cortese, a variety that is much more famous in its Gavi form. It is easy to see why. This wine, that starts

fermentation in stainless steel but finishes it in oak, is complex and finely textured and much more impressive than most Gavi currently on the market.

The 47 tasting notes below are grouped by colour and appellation. They are in alphabetical order by producer (sur)name but you can re-order them to suit yourself.

Order by ▼

WHITE WINE

- [Albino Rocca Cortese 2016 Piemonte](#) *The fermentation is started off in stainless steel and then as soon as it is on the way it goes into used barriques. Why Cortese in barrique? Isn't there the risk of oxidation? 'No because we have old vines and hence more concentration and we have been making it in wood for a long time [since 1994]'. 5,000 bottles made.*
Brilliant straw. Subtle yet rich with wonderful oatmeal notes. Very young and a little marked by cool-ferment banana notes, but the finish is wonderfully textured and with sappy citrus, melon and peach notes. (WS)13% Drink 2017-2019
16.5
- [Castello di Neive, Montebertotto Arneis 2015 Roero](#) Full, almost aromatic pear and lemon nose. Finely textured white-fruit and pear palate with a citric, zippy finish. (WS)12.5% Drink 2017-2020
16
- [Giuseppe Cortese Chardonnay 2016 Langhe](#) *Tank sample. Will be bottled in March and released in April.*
Hazy lemony yellow. A little reductive and meaty while being poured straight from the stainless-steel tank. Zippy, lemony fruit that is quite textured. Ends on ripe lemon fruit. Quite a convincing Chardonnay. (WS)13.5% Drink 2017-2020
16
- [Giuseppe Cortese, Scapulin Chardonnay 2015 Langhe](#) *Chardonnay aged in oak.*
Ripe, almost lush lemon fruit with hints of hazelnuts and oak. Very fresh and multi-layered and clearly oaked, but truly refreshing and hugely appetising. (WS) 13.5% Drink 2017-2022
17
- [Luisin, Ave Arneis 2015 Roero](#) *Stainless steel only, two months on the lees, and aged for six months in bottle.*
Brilliant straw. Pronounced and almost opulent nose. Citric pear-fruit palate with a long, viscous finish. (WS)13.5% Drink 2017-2020
16
- [Massolino Chardonnay 2015 Langhe](#) *'We feel in our short experience that Serralunga is well suited for whites because of the limestone and the marine calcareous layers. And we did a lot of experiments to find out what would be good and what we liked, and what the market liked.' A third was fermented in barrique, of which 20% was new and the rest between two and four years old. The remaining two thirds was fermented in 50-hl cask and cement tank. The wine remained on the fine lees for 12 months. No malolactic fermentation.*
Brilliant straw. A little like Margaret River Chardonnay, fresh and yet a little creamy on the nose and lemon peel and hints of bread crust and a touch of oak. Fine, lemony fruit on the palate while the acidity falls away little. Ends on a minerally, salty note. (WS)13.5% Drink 2017-2021
16
- [Paolo Scavino, Sorriso 2016 Langhe](#) Brilliant straw. Leesy oatmeal and white-fruit nose with the aromatic lift from Sauvignon Blanc. Fresh and even complex. Tropical and mandarin fruit

with linear acidity. Very fresh and long and finely textured. (WS)13.5% Drink 2017-2021
16.5

- Terre del Barolo, Arnaldo Rivera Nascetta del Comune di Novello 2016 Langhe Pale straw with a coppery tinge. Cool, subtle mandarin nose with hints of quince. Refreshing grapefruit and mandarin-flavoured palate. Long and subtle finish, but will show its true character with further bottle age. (WS)13% Drink 2017-2022
17
- Trediberri Sauvignon Blanc 2016 Langhe *Fermented in stainless steel and concrete. Inspiration came after Oberto's father visited the Loire in 1992 and saw Cotat's vineyards. He decided that, even though La Morra has no chalk, he would plant Sauvignon. He planted the vines in 1992 in the most sandy part of Rocche dell'Annunziata.* Immediate, soft, cat's pee and gooseberry nose. No doubt, this is Sauvignon Blanc! Mouth-watering gooseberry fruit with a fine texture on the finish. (WS)13% Drink 2017-2020
16

DOLCETTO D'ALBA

- Olek Bondonio 2015 Dolcetto d'Alba Inky purple. A little medicinal and chalky and with pure blackberry fruit on the nose. Concentrated aromatic blackberry palate with silky tannins. Highly unusual and serious rendition of Dolcetto for what is normally quite a modest category. (WS)13.5% Drink 2017-2022
17
- Luisin, Trifula 2015 Dolcetto d'Alba *Fermented by indigenous yeast in rotofermenter with seven days of total skin contact. Aged in large oak cask for six months, followed by six months in stainless steel. Not filtered or fined.* Concentrated crimson. Savoury blueberry fruit on the nose. High acidity and lifted blueberry fruit on the palate with fine tannins. Lots of energy here. (WS)13.5% Drink 2017-2020
16
- Cecilia Monte, Montubert 2015 Dolcetto d'Alba Deep ruby, not purple. Very pretty raspberry and blueberry nose with a hint of ink. Vibrant acidity on the palate that melts into the blueberry fruit, with fine chewy tannins. Wonderful stuff and so cheap! (WS)12.5% Drink 2017-2020
€6 cellar door 17
- Cascina delle Rose, Elizabeth 2016 Dolcetto d'Alba *Seven days on the skins.* Purple crimson. juicy yet concentrated and with silky tannins. Lovely everyday wine. (WS)Drink 2017-2020
16
- Sassi San Cristoforo 2015 Dolcetto d'Alba *'2015 was an excellent vintage but especially good for Dolcetto.'* Crimson, but not overtly deep. Classic nose of minerals, ink and liquorice. Savoury, dry and with soft, crunchy tannins. Savoury finish with good acidity. Good ageing potential too. Real interest. (WS)13.5% Drink 2017-2022
16.5
- Sottimano, Bric del Salto 2015 Dolcetto d'Alba Deep crimson. Spicy and a little inky on the nose. Raspberry and blackberry with very fine, clinging tannins. (WS)13% Drink 2017-2020
16

BARBERA D'ALBA

- **Albino Rocca, Gepin 2014 Barbera d'Alba** *From 40- to 60-year-old vines, planted in the Cottà cru and one of the oldest plots the Rocca family possesses. Gepin was the surname of the previous owner. Wine is aged for one year in Stockinger 28-hl oval casks.*
 Deep ruby. A nose of real interest, inky blackberry fruit with a medicinal touch. Minerally and with perfect, finely grained tannins. Near-perfect balance with ripe acidity. Gorgeous wine for this very difficult vintage. (WS)14% Drink 2017-2021
 17
- **Olek Bondonio 2016 Barbera d'Alba** *Fermented with indigenous yeast. Bondonio makes a pied-de-cuve, or starter culture, a couple of days before the actual picking. Cask sample.*
 Sample 1:
Sample taken from Garbellotto Slavonian oak cask. Two weeks of total skin contact. Already gone through malolactic fermentation.
 Pure and rich cherry nose. Classic Barbera with high acidity and proper tannins and a completely filled-out palate.
 Sample 2:
Sample taken from Garbellotto cask of Slavonian oak. Older vines, and not yet through malolactic fermentation.
 Much more marked by oak, than sample 1. High acidity but with a huge amount of fruit behind it and much more tannic probably because of the new oak. Powerful fruit finish with huge depth. A real glass-stainer. (WS)15% Drink 2018-2022
 16.5
- **Castello di Neive, Santo Stefano 2014 Barbera d'Alba** Deep, impenetrable crimson. A little reductive on the nose, with notes of black fruit rising from the glass after aeration. Slightly stereotypical juicy black fruit with a bit of oak and surprisingly firm tannins. Long and fruit driven and surprisingly concentrated for this cool and short vintage with 15(!)% alcohol. (WS)15% Drink 2017-2022
 16
- **Castello di Neive, Sulfites Free 2015 Barbera d'Alba** *A wine developed in co-operation with the University of Torino. Stainless steel only.*
 Impenetrable dark purple. Reductive and a little suppressed on the nose - this should be opened well in advance of serving. Hints of boiled sweets (hard candy), sour cherry and blackberry. Intense, sweet-sour blackberry fruit and stalky notes. Quite drying tannins and zippy dark fruit aroma on the finish. The tannins are much too dry for me, but apparently this is a big success in the UK. (WS)15% Drink 2017-2019
 15.5
- **Luisin, Maggiur 2015 Barbera d'Alba** *Aged for one year in large oak cask.*
 Savoury, minerally blackberry fruit. Linear, palate-cleansing acidity and long, blackberry-fruit finish with silky tannins. (WS)14% Drink 2017-2022
 16
- **Luisin, Axilium 2013 Barbera d'Alba** *From 60-year-old vines in the cru of Asili. Aged for 20 months in oak of which 20% new.*
 Quite a lot of new oak on the nose and palate, but vibrant blackberry fruit is more than evident. Loads of oak on the finish and still manages to maintain purity. (WS)14% Drink 2017-2021
 16
- **Cecilia Monte 2014 Barbera d'Alba** Youthful mid ruby. Cool nose of dark fruit and a tiny bit of reduction and an almost honeyed note. Sky-high acidity pushing fresh dark fruit. A bit of a palate scraper. (WS) 13% Drink 2017-2022
 15.5+
- **Cascina delle Rose 2015 Barbera d'Alba** Lifted nose with meaty notes and a little inky. Full,

concentrated and with refreshing acidity. Almost richly fruity but the acidity adds wonderful tension. (WS)Drink 2017-2020

16

- Cascina delle Rose, Donna Elena Superiore 2014 Barbera d'Alba *Cask sample. Aged for 18 months in oak.*

Balsamic nose with hints of camphor and not entirely pure, yet elegant and juicy on the palate with fine tannins. (WS)14% Drink 2017-2020

15.5

- Cascina delle Rose, Donna Elena Superiore 2013 Barbera d'Alba *Bottled nine months ago, and the current vintage in the market.*

Spice from the oak on the nose and a little lifted, perhaps a tiny bit of volatile acidity? Elegant palate weight and shows almost Nebbiolo-like tannins on the finish. (WS)14% Drink 2017-2022

16

- Cascina delle Rose, Donna Elena 2006 Barbera d'Alba *Clearly aged, but with enticing, nutty, undergrowth and malt on the nose. Concentrated and yet with lovely acidity and crunchy Nebbiolo-like tannins. The Barbera is planted in the Tre Stelle vineyard where Nebbiolo does not ripen! And hence, perhaps, the tannins.* (WS)14.5% Drink 2009-2020

17

- Terre del Barolo, Arnaldo Rivera Valdisera 2015 Barbera d'Alba *Barbera aged for nine months in stainless steel and French tonneaux and a further eight months in bottle before release.*

Purplish crimson. Sweet blackberry fruit and cherry confit on the nose with a hint of oatmeal. Succulent blackberry fruit that is almost a little mouth-watering and with fine, yet firm, bitter tannins on the finish. Long and completely dry and almost a little savoury. Great stuff.

(WS)14.5% Drink 2017-2022

17

- Trediberri 2016 Barbera d'Alba *Cask sample. Fermented in stainless steel. Malolactic fermentation for 50% in 20-hl cask and 50% in concrete tank. 6.7 g/l total acidity.*

Violet crimson. Lifted, crushed blueberry nose and lifted, sweet, blueberry palate with bags of grainy tannins. Vivid, and energetic. (WS)14.5% Drink 2017-2022

16.5

LANGHE ROSSO, LANGHE NEBBIOLO, NEBBIOLO D'ALBA and PIEMONTE

- Albino Rocca Nebbiolo 2016 Langhe *90% Nebbiolo, 10% Cabernet Franc. Stainless steel only.* Deep crimson. Violet and raspberry. Quite rich yet balanced with lots of grainy tannins and sweet fruit on the finish. Long and intense. (WS)14% Drink 2018-2022

16

- Albino Rocca 2015 Nebbiolo d'Alba *100% Nebbiolo, 10 days on the skins and aged in large barrels for one year.*

Just mid ruby with orange tinges. A little meaty and closed, with perfumed fruit underneath. Wonderful lightness on the palate, yet bags of flavour as well as fine tannins. (WS)14% Drink 2017-2022

17

- Elio Altare, La Villa 2014 Langhe *60% Barbera, 40% Nebbiolo, aged in new French oak.* Youthful ruby. Soft and leafy cherry nose with only a hint of new oak. The oak is much better integrated in this wine than in the the Larigi. Lovely mouthful of succulent blueberry and cherry fruit with grainy tannins. Complete and delicious. (WS)14% Drink 2017-2022

17

- Elio Altare, Giàrborina 2014 Langhe *For thirty years this wine was labelled as Langhe*

Arborina, but now no longer allowed since Arborina became an MGA, or Menzione Geografica Aggiuntiva, classifying it as an official vineyard name for Barolo only. Hence the word play: già (previously) Arborina. 100% Nebbiolo aged in new French oak.

Youthful mid ruby. Leafy cherry nose that is still a little backward and with almost indiscernible oak. Gorgeous, gripping cherry fruit with plenty of acidity and just a touch of oak. (WS)14% Drink 2017-2024

17.5

- *Elio Altare, Larigi 2014 Langhe 100% Barbera aged in new French oak.*
Mid crimson. Sweet and lifted, crushed blackberry fruit laced with new oak. Succulent and with fine tannins, if quite oaky. Minerally notes on the finish. (WS)14% Drink 2017-2021
16
- *Castello di Neive, I Cortoni Pinot Nero 2015 Langhe 7,000 bottles produced. A total of eight days on the skins, and malolactic fermentation in oak. Aged for eight months in barrique, of which 20% new, 20% one year old, 20% two years old, 20% three years old and 20% four years old.*
Deep ruby. Soft, perfumed and a little exotic on the nose. Quite firm and slightly drying tannins. There is some fine fruit underneath somewhere, but the tannic harness is a little too rigid as well as tough for the fruit. (WS)13.5% Drink 2017-2020
15
- *Castello di Neive Albarossa 2014 Piemonte Formerly believed to be a Nebbiolo x Barbera cross, bred by Giovanni Dalmasso in 1938, Albarossa is actual fact Chatus x Barbera cross.*
Impenetrable dark crimson. cliché-like nose of rich dark fruit and a hint of oak. This has everything in spades: enormous concentration and sky-high acidity. Very rich and demanding. Breathtaking and dizzying. Apparently the Scandinavian and German market are mad for this wine. (WS)14.5% Drink 2017-2022
16
- *Fabio Gea, Culotte 2015 Vino d'Italia Fermented and aged in porcelain. 100% Nebbiolo and without any added sulphur. Too radical to be considered a Barbaresco.*
Maturing ruby with orange tinges. Wild, iron, rosehip nose and clearly Nebbiolo! Unpolished tannins and succulent cherry. Direct and a little raw and yet exciting. (WS)14.5% Drink 2017-2024
17+
- *Luisin Nebbiolo 2015 Langhe* Mid ruby with orange narrow rim. Tight Nebbiolo nose with medicinal hints. Savoury fruit palate with compact tannins. Elegant and yet with a bit of power. (WS)Drink 2017-2022
17
- *Massolino Nebbiolo 2015 Langhe Bottled two weeks ago after having been in oak for 15 months. Part of the fruit comes from young vines, and a part is declassified Barolo: 'During the ageing process you see which wines are suited for Barolo and which not. This [wine] helps us to keep the quality of the entry-level Barolo high.'*
Just mid ruby with the beginning of orange tinges. Quite a firm, red-fruit nose and almost a little opulent. Fluid and supple on the palate, while the concentration of this warm year makes itself noticed on the long and very aromatic finish. Firm, serious tannic bite on the finish. Proper Nebbiolo. (WS)14% Drink 2017-2022
17
- *Cecilia Monte, Ca' di Monti Nebbiolo 2014 Langhe 100% Nebbiolo. Only stainless steel.*
Just mid ruby with orange tinges. Balsamic, light yet perfumed and with a peppery edge. Savoury fruit with underlying, chewy tannins that keep on going. Quite high acidity but not out of kilter. Really distinct but may be a little too austere for some. (WS)14% Drink 2017-2024
16.5

- **Guido Porro, Camilu Nebbiolo 2016 Langhe** *Cask sample. At this stage (April 2017) Porro is unsure if this will be bottled by the end of the year or next year, as he feels it needs more time. Only stainless steel and concrete with 24 days on the skins. From the Camilu vineyard next to the cru of Lazzarito, but Camilu has no Barolo rights attached to it. From a 15-year-old vineyard.*
Mid crimson. A little dusty, but pretty serious nose with raspberry and hints of violets. Ripe raspberry fruit with a firm tannic structure. It is clear that this needs more time. Supple and long raspberry and violet finish. (WS)14% Drink 2018-2022
16.5
- **Guido Porro, Camilu Nebbiolo 2015 Langhe** Lustrous mid ruby with the beginning of orange. Lifted, peppery, cherry and raspberry nose. Supple, succulent and a little rich. Very long finish with crunchy tannins. A very useful introduction to Barolo. (WS)14% Drink 2017-2022
16+
- **Cascina delle Rose Nebbiolo 2016 Langhe** *Tank sample. Will be bottled in May.*
A little vegetal and reductive on the nose and juicy and grippy on the palate. Lovely everyday Nebbiolo. (WS) Drink 2017-2020
16
- **Cascina delle Rose Nebbiolo 2013 Langhe** Minerally nose and supple palate with grainy tannins and succulent fruit. Wonderful stuff. (WS)Drink 2016-2021
17
- **Sassi San Cristoforo Nebbiolo 2015 Langhe** Pretty nose of soft fruit with black-pepper hints. Savoury fruit with minerally notes and really different and exciting. (WS)14% Drink 2017-2021
16.5
- **Paolo Scavino Nebbiolo 2015 Langhe** *Aged for eight months in eight-year-old barriques.*
Youthful ruby. Supple, elegant, succulent round fruit with real depth and bags of crunchy tannins on the finish. Quite the overachiever. (WS)14.5% Drink 2017-2023
17
- **Sottimano Nebbiolo 2015 Langhe** *'This is our "Barbaresco village", from the cru Basarin and the vinification is exactly the same as for our Barbaresco, with the sole difference that this is from young vines (15 years). This is not a declassified Barbaresco, but a single-vineyard Nebbiolo.'* Bottled one week ago. Total SO2 only 25 mg/l because it was bottled using inert gas.
Leesy breadcrumb nose and still a little closed. Succulent red fruit with a little vanilla pick-up from the cask. Very fine and elegant and quite tannic on the finish. Can age. (WS) Drink 2017-2024
17
- **Trediberri Nebbiolo 2016 Langhe** *Cask sample. Fermented in stainless steel with a total of eight days on the skins, which was also the entire duration of the alcoholic fermentation.*
Youthful crimson. A little reductive and peppery if genuine. Succulent palate of lively, red-berry fruit. Really tasty tannins! (WS)14% Drink 2017-2022
17