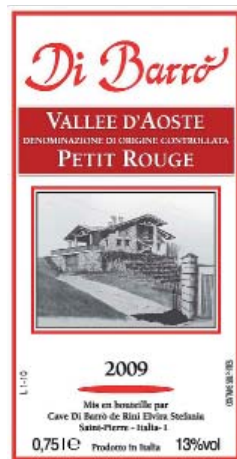
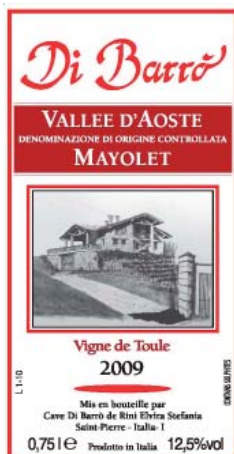
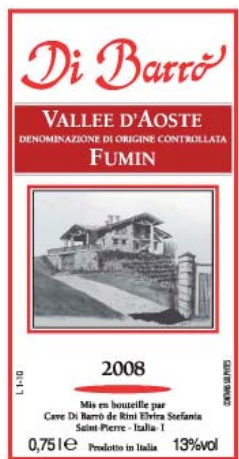


# DiBARRÒ



*This is a tiny winery located in Saint Pierre, just west of Aosta heading towards Arvier and Morgex. We were turned on to them originally by our Italian friend, Rino Fontana, who is a major Barolo collector and happens to also love their wines. It is run by an amicable husband and wife team of Andrea and Elvira Barmaz. Because their production is so miniscule (100-200 cs of each wine only!), they both have day jobs, he as a Director of Agricultural research for the milk industry in Aosta, and she as a ski patrol in the nearby Alps.*

- Vineyards here are quite steep, and are worked by hand, including the soils.
- No pesticides are used, and herbicides are used only when absolutely necessary and in minimal quantities.
- Grapes are all hand harvested and carefully brought down the mountain in small back-pack baskets.
- Red wines are natural yeast fermented; aged entirely in small stainless steel tanks for a period of 9-24 months.
- The wines receive no fining and only a very light filtration (to remove any large particles).

**Petite Rouge 2008:** *Petite Rouge is the work-horse red grape for much of the Valle D'Aosta, and the predominant component for the wines of Tourette, Chambave and Nus. Here, the weight and texture are like a fine Cru Beaujolais, though the aromatics seem a bit more high-toned and aromatic. Like all the wines from the region, there is a lovely freshness and minerality that gives the wine a sense of delineation. Yummy stuff! 1,500 bottles produced.*

Item code: IDB002                      \$160, 152/3 (5)                      (12/750ml)

**Fumin 2007:** *This wine was aged for 2 years in tank. Here again, aromatic purity is stunning. Deep, intense, black fruits, minerals, white peppercorns, violets and soil tones. The palate is vibrant and long, almost like a young Grand Cru Gevrey, with power, grace and energy all at once. The Mazis-Chambertin of Fumin!? 1,200 bottles produced.*

Item code: IDB003                      \$264, 240/2 (5)                      (12/750ml)

*\*Mayolet 2008 is currently sold-out. Next vintage arriving Dec '10 - early 2011.*