



# Fall Piedmont Offering: 2016

Featuring Many Vintages including the Elegant 2012 Barolos and Classic 2013 Barbarescos



*Roagna, Barbaresco*

Antonio Galloni on 2012 in Barolo, *“Two thousand twelve is a vintage of mid-weight Barolos that reflect the freshness and overall structure of a cooler year. In broad terms, the 2012s have bright acidities, forward fruit and are also lower in alcohol than the 2011s, a combination that gives the wines considerable early appeal.”*

- From *Vinous*: 2012 Barolo: Grace Under Pressure (March 2016)

Antonio Galloni on 2013 Barbaresco, *“Two thousand thirteen, on the other hand, is shaping up to be an epic vintage of classic proportions and superb pedigree. The growing season was much more stable than 2012, but it is the last month of the year, a perfect September with warm days and cool nights, that yielded Barbarescos endowed with regal intensity. The 2013s remind me of the 2010s, but with more inner sweetness and mid-palate richness. *Vinous* readers will recall that 2010 was an uneven vintage in Barbaresco. From what I have seen so far, 2013 does not have the austerity nor the inconsistency of 2010. The late October harvest was one of the latest on record. Some of the region’s younger producers told me they had never seen such a late-maturing vintage!”*

- From *Vinous*: 2012 & 2013 Barbaresco – A Study in Contrasts (December 2015)

## ***Producers Featured:***

- Guiseppe Mascarello
- Francesco Rinaldi
- Roagna
- Castello di Verduno
- Cascina delle Rose
- Cantalupo
- Petterino

# Giuseppe Mascarello

The estate of Giuseppe Mascarello is inextricably linked to the remarkable “monopole” vineyard of Monprivato, located in the heart of Castiglione Falletto. The estate began in 1881 when Giuseppe, a vineyard manager to the local aristocracy, purchased his own cellars and a parcel of land in Monforte d’Alba. In 1904, he purchased a portion of the Monprivato cru in Castiglione Falletto, setting the stage for a nearly century long pursuit of complete ownership of the vineyard. The winery passed to his forward-thinking son, Maurizio, who undertook a remarkable project of isolating and replanting, through massale selection, the perfumed and elegant Michét clone of nebbiolo. This unique sub-variety of nebbiolo remains the dominant varietal in Mascarello today.

Maurio Mascarello, his daughter Elena and his son Giuseppe (the third Giuseppe and 5th generation), are considered “enlightened tradition-



*Maurio, Maria Teresa & Giuseppe Mascarello*

alists.” French barrique are eschewed, and in exchange, custom made stainless steel tanks are used to precisely control extraction at specified temperatures. The fermentation includes approximately 30 days of maceration. The wine then spends 3 to 3 ½ years in botti before being bottled. The old oak is completely neutral and serves only to slowly facilitate oxygen exchange, allowing the true nature of the grape and the soil to shine through. Baroli from Monprivato are reflective of the limestone-rich soils that dominate this cru. They

are remarkably pure and precise, typically offering high-toned, laser-like aromas of dried cherries, roses, minerals and a hint of camphor. The palate typically has firm tannins, amazing length and a sappy core of sweet fruit. These are world class wines that are not to be missed!

## *The Wine List* (All cases are 12/750 ml unless otherwise noted)

### IN STOCK

Description	Vintage	Frontline	Discounts	Score
Dolcetto d’Alba	2014	\$204	192/2, 180/3	
Barbera d’Alba Codamonte	2011	\$420	Net	
Barbera S. Stefano di Perno	2010	\$380	Net	90 (WS)
Barbera Scudetto	2011	\$296	Net	
Freisa Toetto	2012	\$196	184/2, 172/3	
Freisa Toetto	2013	\$240	Net	
Barolo Monprivato	2011	\$1,199	1149/10	95 (WS)
Barolo Monprivato (6/1.5L)	2011	\$1,399	Net	95 (WS)
Barolo Monprivato Ca’ d’ Morissio (6/750)	2006	\$2,499	Net	94+ (VM)
Barolo Monprivato Ca’ d’ Morissio (6/750)	2008	\$2,499	Net	94+ (VM)
Barolo S. Stefano di Perno	2011	\$899	Net	
Barolo Villero	2011	\$899	Net	

### ORDER FOR DEC/JAN DELIVERY

Description	Vintage	Frontline	Discounts
Barolo Monprivato	2012	\$1,299	1249/2, 1199/10
Barolo Monprivato (6/1.5L) <i>**Limited Availability</i>	2012	\$1,499	Net
Barolo Monprivato (1/3L) <i>**Limited Availability</i>	2012	\$599	Net
Barolo Villero	2012	\$899	Net
Barolo S. Stefano di Perno	2012	\$899	Net

# Francesco Rinaldi

Like Giuseppe Mascarello, the Rinaldi family were originally grape growers for the local aristocracy. Grapes from their vineyards were sold to the Mirafiore family, who later went on to found Fontanafredda. Francesco Rinaldi began bottling wine in 1906 and the estate grew in stature as the market expanded from Turin and Milan to Switzerland and beyond. Luciano Rinaldi, a surprisingly youthful man in his eighties is now ably assisted by his nieces Paola & Piera Rinaldi. Today, the two flagship wines at Francesco Rinaldi e Figli are the single cru Baroli: Brunate and Cannubbi.



*Francesco Rinaldi's parcel in Cannubbi*

the vineyard (the majority of the vineyard is located in La Morra). Wines from the Brunate vineyard are prized for their depth, power and brilliant balance. The other single vineyard bottling is the Cannubi, which is made from the most highly regarded vineyard in the village of Barolo. Cannubbi is most famous for the fabulously perfumed wines that it produces, featuring complex aromatics and a suave palate impression when fully mature. This is not to say that Luciano and Paola Rinaldi's Cannubbi is a delicate wine, for it is a deep, intensely flavored and concentrated Barolo of great pedigree and elegance.

Brunate is one of the greatest vineyards in the Barolo region, lying on the border between La Morra and Barolo proper, with each village sharing

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### **IN STOCK**

<u>Description</u>	<u>Vintage</u>	<u>Frontline</u>	<u>Discounts</u>	<u>Score</u>
Barolo	2012	\$360	336/2, 312/5	
Barolo Brunate	2011	\$480	Net	91 (VM)
Barolo Brunate (6/1.5L)	2007	\$699	Net	
Barolo Cannubi	2011	\$520	Net	93 (VM)
Barolo Cannubbi (6/1.5L)	2006	\$749	Net	
Grignolino d'Asti	2014	\$120	Net	
Roussot Dolcetto d'Alba	2014	\$108	96/3	

### **ORDER FOR SEPT/OCT DELIVERY**

<u>Description</u>	<u>Vintage</u>	<u>Frontline</u>	<u>Discounts</u>	<u>Score</u>
Barolo Brunate	2012	\$480	Net	
Barolo Cannubi	2012	\$520	Net	



# Roagna

**R**oagna is an estate near and dear to our hearts. The property has long roots in the commune of Barbaresco, having been started early in the twentieth century by Vincenzo Roagna. The winery has reached new levels of excellence however since the young and dynamic Luca Roagna took over winemaking responsibilities in 2001. Luca is still young but he has the wisdom and winemaking chops of someone twice his age. Luca looks to his grandparents' generation for inspiration and technique.



*Luca and his father, Alfredo, in the Pira vineyard*

**F**ermentation includes a full 60-day maceration, often longer, before aging in large, Slavonian oak botti for anywhere from three to eight years prior to bottling. The wines are bottled unfiltered and unfiltered, and often the estate will also hold back the wines for

several years prior to release. His Barolos and Barbarescos have a superb track record for longevity. The Barolos are a bit more robust and show some red fruit character to go along with their core of black cherry fruit, anise, autumnal soil tones, tar and woodsmoke. On the palate they too are full-bodied and powerful wines, with fine balance and the potential to easily evolve in the cellar for thirty or more years. Beginning with the 2007 vintage, Roagna has begun bottling the older parcels of his Baroli and Barbareschi as "Vecchie Viti" (old vines) designations. Casks of these wines are sometimes kept in the cellar longer to be released as a "Riserva" in the future.

## *The Wine List \*All cases are 12/750 ml unless otherwise noted*

### IN STOCK

<u>Description</u>	<u>Vintage</u>	<u>Frontline</u>	<u>Discounts</u>	<u>Vinous Score</u>
Barbaresco Asili VV	2008	\$1,299	Net	93 (VM)
Barbaresco Asili VV	2009	\$999	Net	94 (VM)
Barbaresco Cichet Paje (6/750)	2005	\$2,400	Net	95 (VM)
Barbaresco Cichet Paje (6/750)	2006	\$2,650	Net	93 (VM)
Barbaresco Montefico VV	2009	\$1,200	Net	94 (VM)
Barbaresco Paje	2008	\$699	Net	92 (VM)
Barbaresco Paje	2009	\$520	Net	93 (VM)
Barbaresco Paje (12/375)	2010	\$396	Net	94 (VM)
Barbaresco Paje	2010	\$749	Net	94 (VM)
Barbaresco Paje (6/1.5L)	2010	\$799	Net	94 (VM)
Barbaresco Paje VV	2008	\$1,299	Net	96 (VM)
Barolo La Pira (6/1.5L)	2005	\$849	Net	
Barolo Pira	2008	\$699	Net	93+ (VM)
Barolo Pira (12/375)	2010	\$396	Net	95 (VM)
Barolo Pira	2010	\$749	Net	95 (VM)
Barolo Pira (6/1.5L)	2010	\$799	Net	95 (VM)
Barolo Pira VV	2008	\$1,299	Net	95 (VM)
Barolo Pira VV	2009	\$999	Net	92 (VM)
Barolo Vigna Rionda (6/1.5L)	2005	\$899	Net	
Dolcetto d'Alba	2014	\$160	152/2, 144/3	
Langhe Bianco	2014	\$180	172/2, 160/3	
Langhe Rosso	2010	\$296	280/2, 268/5	91 (VM)
Barolo Chinato NV (6/750)	NV	\$360	Net	

# Roagna (cont'd)

## ORDER FOR NOV/DEC DELIVERY

<u>Description</u>	<u>Vintage</u>	<u>Frontline</u>	<u>Discounts</u>
Barbaresco Paje	2011	\$749	Net
Barolo Pira	2011	\$749	Net
Barbaresco Paje VV (6/750)	2011	\$749	Net
Barbaresco Montefico VV (6/750)	2011	\$749	Net
Barbaresco Asili VV (6/750)	2011	\$749	Net
Barolo Pira VV (6/750)	2011	\$749	Net
Barbaresco Crichton Paje (6/750)** <i>Limited Availability</i>	2007	\$3,299	Net
Barolo Pira Riserva (6/750)** <i>Limited Availability</i>	1996	\$2,199	Net
Langhe Bianco Solea	2014	\$649	Net
Barbera d'Alba	2011	\$296	Net
Derthona Montemarzino [Timorasso]	2014	\$649	Net

# Castello di Verduno

Castello di Verduno is an historic Piemontese estate that makes classic Barolo and Barbaresco from prime vineyard sites in both appellations. The winery is located in Verduno, the northernmost commune of Barolo. This township has flown under the radar for many years but recently has been gaining more and more attention. It was previously most known for the local Pelaverga grape, the deliciously fine, elegant, floral and red-fruited wine from the region, though recently, its Barolo crus have garnered more and more attention. Most notable is the Monvigliero cru which has grown to become one of the most prized bottlings from Barolo due to its unique vineyard 'signature'.



*Castello di Verduno's Faset parcel in Barbaresco*

The crown jewels of their range, not surprisingly, are the Barolo Monvigliero Riserva and the Barbaresco Rabaja. The Monvigliero, sourced from a parcel at the crest of the Monvigliero hill is dense and structured with floral and spicy notes which are typical of the cru. The soil there is called Marne di Sant'Agata – it is made up of 55% clay, 30% sand and 15% limestone. Castello di Verduno also has two parcels in the fine cru of Rabaja, one planted in 1974 and one planted in 1990, for a total of just 1.23 hectares. Their Rabaja is focused and elegant with a classic mineral underpinning that is a hallmark of this historic vineyard.

## *The Wine List* (All cases are 12/750 ml unless otherwise noted)

### IN STOCK

<u>Description</u>	<u>Vintage</u>	<u>Frontline</u>	<u>Discounts</u>
Barbaresco	2013	\$336	320/2, 296/3, 280/5
Barbaresco Rabaja (12/375)	2011	\$240	Net
Barbaresco Rabaja	2011	\$396	380/2
Barbaresco Rabaja	2012	\$396	380/2
Barbaresco Rabaja Riserva	2010	\$575	520/10
Barbera d'Alba	2014	\$180	168/2, 156/3
Barolo Riserva Monvigliero	2009	\$599	Net
Bellis Perennis [Pelaverga Bianco]	2015	\$160	152/2, 144/3
Dolcetto d'Alba Campot	2015	\$160	152/2, 144/3
Langhe Nebbiolo	2014	\$180	168/2, 156/3
Pelaverga Basadone	2015	\$208	192/2, 180/3

# Cascina delle Rose

Cascina delle Rose is located in the Rio Sordo Valley in Barbaresco. This 3 hectare estate is run by Giovanna Rizzolio and Italo Sobrino, and their sons, Davide and Riccardo. As its name suggests, the property is resplendent with roses. It has been a family-run business since 1948, but they only bottled and sold under the Cascina delle Rose label after Giovanna took over in 1992. They practice organic viticulture.

Their small production focuses on Barbaresco from both the clay soils of the vineyard Rio Sordo, and also from the calcareous soils of the Tre Stelle vineyard. These steep hillside vineyards are all worked by hand. Grapes are harvested also by hand, de-stemmed, and then fermented with natural yeasts.



*Vines in the Rio Sordo cru below the winery*

They are then aged for 24 months in large, old botti grandi. When tasting these wines, the most remarkable thing is their elegance, grace and perfume. Barbaresco is supposed to be the more elegant and feminine expression of Nebbiolo compared with its sibling to the south, Barolo, and indeed these wines deliver. The textures are more reminiscent of a top Chambolle of the likes of Ghislane-Barthod or Fred Mugnier, yet the aromas are pure Nebbiolo in spades! Aromatic with dried cherries, rose petals, autumn leaves and licorice. And while approachable in their youth, these Barbareschi are by no means wimpy. They have the depth and classic structure of traditional Piemontese Nebbiolo, and should continue to evolve for 15-20 years.

## *The Wine List* (All cases are 12/750 ml unless otherwise noted)

### IN STOCK

<u>Description</u>	<u>Vintage</u>	<u>Frontline</u>	<u>Discounts</u>	<u>Score</u>
Barbaresco Rio Sordo	2012	\$449	Net	92 (VM)
Barbaresco Rio Sordo (6/1.5L)	2010	\$460	Net	93 (WA)
Barbaresco Rio Sordo (6/1.5L)	2008	\$480	Net	90 (WA)
Barbaresco Tre Stelle	2012	\$480	Net	92 (VM)
Barbaresco Tre Stelle	2011	\$520	Net	93 (VM)
Barbaresco Tre Stelle (6/1.5L)	2009	\$300	Net	92 (WA)
Barbera d'Alba	2013	\$152	Net	
Barbera d'Alba Donna Elena	2012	\$240	224/2	

### ORDER FOR SEPT/OCT DELIVERY

<u>Description</u>	<u>Vintage</u>	<u>Frontline</u>	<u>Discounts</u>
Barbaresco Rio Sordo	2013	\$449	Net
Barbaresco Tre Stelle	2013	\$480	Net
Barbera d'Alba	2014	\$184	172/2, 160/3
Barbera d'Alba Donna Elena	2013	\$240	224/2
Dolcetto d'Alba A Elizabeth	2015	\$160	144/2, 132/3



# Cantalupo

The winery of Cantalupo is the property of the Arlunno family, who have long been vineyard owners and grape growers in the beautiful rolling hills of Novara, tucked to the north of the Po River valley and south of the Alps. These are officially the back roads of Piemonte, but as such are great hunting grounds for superb wines that offer outstanding value. However, while the region that includes Ghemme, and its slightly better known neighbor, Gattinara, is not a particularly well known today, its historical wine-producing roots are deep, as there is evidence that grape cultivation in this area predates the Roman empire. The climate here is not dissimilar from that around Alba where the nebbiolo grape reaches its apogee in the wines of Barbaresco and Barolo, with warm summers and foggy autumns allowing nebbiolo to again produce lovely wines. Located so close to the alpine peak of the Monte Rosa, which is the second highest mountain in all of Europe, the soils of Ghemme are not rich by any stretch of the imagination, and the corresponding wines are elegant and mineral-driven in style.



*Vineyard workers in the Collis Breclamae Cru*

The Arlunnos have had vineyards in this area for a couple of centuries, but did not start the Cantalupo winery until 1969, when the region of Ghemme was given its own DOCG. The family now has thirty-four hectares of vineyards, most of them in the Ghemme appellation just to the east of Gattinara. The soils here are extraordinarily complex due to the retreat of the glacier through this area (the Monte Rosa glacier) at the end of the last ice age, and when coupled with Nebbiolo, these vineyards produce wines

of striking soil composition and racy structure. There are four distinct bottlings of Ghemme from Cantalupo, a normale, and three cru bottlings: Ghemme “Collis Breclamae”, Ghemme “Collis Carellae” and Ghemme “Signore di Bayard” that are made from old vines in the best sections of the vineyards. The Cantalupo red wine lineup is rounded out with a botti-aged bottling of Ghemme called Agamium. The winery also produces a lovely dry rosé, Il Mimo. The Cantalupo winery of the Arlunno family is clearly one of, if not the, benchmark producer in Ghemme.

## *The Wine List* \*All cases are 12/750 ml unless otherwise noted

### IN STOCK

<u>Description</u>	<u>Vintage</u>	<u>Frontline</u>	<u>Discounts</u>	<u>Score</u>
Agamium	2009	\$144	136/3, 128/5, 120/20	91 (VM)
Breclamae Ghemme	2005	\$420	Net	92+ (VM)
Breclamae Ghemme	2007	\$396	Net	92+ (VM)
Carellae Ghemme	2009	\$420	396/3, 340/15	94 (VM)
Ghemme	2007	\$296	280/2, 252/25	93 (VM)
Il Mimo Rosato	2015	\$136	120/2, 108/3, 102/25	



# Petterino

Marco Petterino is a tiny, and very much under-the-radar producer of the DOCG of Gattinara. With a mere 2½ hectares of vineyards in total, spread out among several parcels, his production is about 1300 cases per year. Petterino's holdings are exceptional for the appellation with vineyards in three of the top cru's in Gattinara – Permoline, Castelle and Guardie which are all are southwestfacing. They have always farmed organically, although have never bothered with the official certification.



*A view of the Permoline cru in Gattinara*

Petterino's wines are classic examples of Gattinara from the northern reaches of Piedmont. His style is elegant and aromatic showing more of the floral side of Nebbiolo (aka Spanna, as it is called in the area) as well as iron, anise and berries. The wines are approachable on release, but have an additional potential for evolution of 10-15 years. We are excited to offer these superb vintages.

## **The Wine List** *\*All cases are 12/750 ml unless otherwise noted*

### **IN STOCK**

<b>Description</b>	<b>Vintage</b>	<b>Frontline</b>	<b>Discounts</b>
Petterino Gattinara	2005	\$296	280/2, 240/5
Petterino Gattinara (6/1.5L)	2005	\$320	Net
Petterino Gattinara	2006	\$296	280/2, 240/5
Petterino Gattinara (6/1.5L)	2006	\$320	Net