



## 2013 Barolo vs Barbaresco *Italian Royalty*

Wednesday April 17, 2024

Registration: 6:00 PM, Tasting: 6:30 PM

Faculty Club, Univ. of Toronto, 41 Willcocks Street, Toronto

Member Price: \$125; Guest/Non-Member Price: \$155

According to tradition, Barolo is considered the "King of Wine" as well as the "Wine of Kings" due to its muscular tannins and unique bouquet of tar and roses. Barbaresco, although made from the same grape, was dubbed "Queen of Wine" due to its more "feminine" characteristics which tend to make the wines more elegant and ready to drink earlier. Although the two regions are only a 30-minute drive apart, this short distance is often sufficient to create significant vintage variations. This was not the case in 2013, with Robert Parker giving both regions an outstanding rating. For our April event **Toronto Vintners Club** will be presenting 6 Barolo and 2 Barbaresco from the 2013 vintage, with wine expert Yuuji Nagaoka as our guest speaker.

Located in the hilly Langhe area in Piedmont, the villages of Barbaresco and Barolo are famous for their namesake wines made from the Nebbiolo grape. Barolo is approximately three times the size of Barbaresco, thus there is more variability from terroir and the winemakers' influence on Barolo wines. The differences between Barolo and Barbaresco come from geographical and climate qualities, as well as aging requirements. The soil in Barolo is rich in clay and the aging requirements for Barolo are 38 months and 62 months for Riserva. Barbaresco is situated closer to the Ligurian Sea of the Mediterranean than Barolo and the soil is much sandier. This terroir allows the grapes in Barbaresco to ripen earlier and have a shorter maceration time. The aging requirements for Barbaresco are 26 months and 50 months for Riserva. As a result of these differences, Barolo wines tend to be very concentrated, fuller bodied, firmer and more structured. Barbaresco wines tend to be less tannic and thus soften faster with time – hence the "feminine" moniker

The Nebbiolo grape is one of the world's most distinctive, with aromas and flavors utterly its own. When Barolos are young, typical aromas and flavors include roses, violets, dried flowers, baking spices, anise, dried herbs, tar, new leather, cherries, plums and prunes. With age the wines often gain volume and depth and the flavors turn to more tertiary notes of dried flowers, stewed plums, prunes, pine, menthol, baking spices, tar, and worn-in leather. Barbaresco wine has a similar profile but is generally lighter in body because it is aged for less time and is more drinkable at a younger age.

The weather conditions in 2013 benefitted Nebbiolo in both regions. A cool growing season and late harvest produced wines that are classic in style, ripe yet with good acidity. Now that the wines are over 10 years old they will have developed complex aromas, mature tannins and a smooth velvety finish.

The event price includes reception wine, bread, appetizers and, of course, our main wines! Newcomers and those who would like more tutoring are encouraged to sign up for our Newcomers' Table on our registration page. We look forward to seeing you!

**REGISTER/ BUY TICKETS** online at [2013 Barolo vs Barbaresco, April 17 2024](#) and then pay by e-transfer, credit card (via PayPal) or by cheque. E-transfer & credit card payments must be received within 48 hours of signing up to secure your reservation. Cheques must be received by Wednesday, April 10. You will be sent an automated email confirmation from our online reservation system, Jotform, after submitting your registration. All ticket sales/reservations are final. If you tried to register but did not receive your confirmation, please contact [winetastings@torontovintners.org](mailto:winetastings@torontovintners.org) before trying to register again.



## Tasting Notes and Information – 2013 Barolo vs Barbaresco

(Prices are as of date of purchase)

### **Pio Cesare Ornato Barolo \$124**

"This wine represents a slight stylistic departure compared to past editions. The 2013 Barolo Ornato sees fruit sourced from Serralunga d'Alba from a site that is known for its power and concentration. This wine's identity is tightly linked to the wide popularity of this more robust taste profile. Pio Cesare opted to use a little less barrigue and more delicate punch downs instead of pump overs (that tend to increase tannins and bitterness). They have also opted to increase maceration times by a slight margin. The results are spectacular. This is a wine I have always admired and I'm pleased to say that it just got better. Dark fruit and plum segue to soft spice, leather and licorice. Drink: 2018-2035." - 95 Pts. Robert Parker.

### **Brovia Garblet Sue Barolo \$100**

"This stunning wine opens with classic Nebbiolo aromas of new leather, rose, wild berry, crushed herb, dark spice and menthol. The palate is chiseled and loaded with finesse, doling out juicy red cherry, ripe strawberry, licorice and cinnamon flavors. It's structured with polished tannins and bright acidity. Drink 2023–2043." - 98 Pts. Wine Enthusiast.

### **Paolo Scavino Enrico Scavino \$51**

"The Paolo Scavino 2013 Barolo sports the depth and elegance that famously characterizes the house style. Fruit is sourced from various points across the appellation and the specific blend changes according to the needs of the vintage. Among the various Barolo wines made by this estate, this wine is the most accessible and approachable for sure. The bouquet offers compelling aromas of black fruit and dried blackberry and there's plenty of spice, licorice and tar at the back. The wine shows its complexity as well as its varietal purity. You'll notice the handwritten signature of patron Enrico Scavino on the front label." - 93 Pts. Robert Parker.

### **Schiavenza Broglio Barolo \$63**

"Mint and menthol top notes give way to cherry, plum, leather and tobacco flavors as this red unfolds on the palate. Tightly wound and dense, showing excellent harmony overall, but will likely develop at a glacial pace. Best from 2022 through 2043." - 95 Pts. Wine Spectator.

### **Produttori Del Barbaresco Ovello Reserva Barbaresco \$127**

"This red starts out with bright cherry, strawberry, rose and mineral flavors, allied to a refined, linear frame. Harmonious now and should be ready soon, but the vivid structure will serve it well into the future. Best from 2023 through 2037." - 95 Pts. Wine Spectator.

### **Pio Cesare Barbaresco \$70**

"A late harvest year after a hot and warm summer which followed an unusually cool, wet spring. The length of the growing season enabled the grapes to reach full phenolic ripeness which shows in the structure and ageing potential of the wine. The result is a modern and classical wine with a gorgeous, luscious freshness, an impressive sour cherry sweetness with a savoury twist, and a pleasing bitter note on the finish. The texture is deceptively silky, supple and approachable. And whilst this feels quite forward, there's little doubt it will also age well and improve for the next five years and more. Drinking Window 2017 - 2029" - 91 Pts. Decanter.

### **Michele Chiarlo Cannubi Barolo \$93**

"This wine shows beautiful results in this vintage. Nebbiolo loves a long growing season, and that's exactly what it got in this year. The 2013 Barolo Cannubi is a delicately nuanced wine with blue flower aromas of violets and pressed rose followed by dried berry, spice, licorice and white truffle. You'll really enjoy those unique Cannubi aromatic characteristics in this balanced and elegant wine." - 93 Pts. Robert Parker.

### **Vietti Castiglione Barolo \$74**

"The 2013 Barolo Castiglione is a terrific success story. This is the estate's bread and butter Barolo. Fruit is sourced throughout the Castiglione Falletto township. The wine is consistent and steady, offering amazing value and quality with each new release. The nose is generous and full. It imparts fresh fruit and dark cherry aromas with tar, smoke and licorice at the back. Evident structure gives the wine a firm backbone and will carry it through the next decade of cellar aging." - 93 Pts. Robert Parker.