



2007 Barolo *Powerful and Seductive*

Tuesday November 18, 2024

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

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

Price (including HST) Member: \$150; Guest/Non-Member: \$200

Barolo, often hailed as the “King of Wines and the Wine of Kings,” stands as the pinnacle of Italian winemaking—powerful, complex, and deeply expressive. For our November event, **The Toronto Vintners Club** is hosting a special tasting dedicated to the 2007 Barolo vintage, a year that beautifully captures the grace and intensity of Nebbiolo at its finest.

Nebbiolo, the noble grape behind Barolo, is renowned for its captivating contrasts. Pale in colour yet bold in structure, it yields wines that balance haunting aromas of rose, tar, cherry, and truffle with firm tannins and vibrant acidity. When grown in the rolling hills of Piedmont’s Langhe region—where fog, limestone, and clay-rich soils converge—it produces wines of remarkable depth, longevity, and soul.

The 2007 vintage was marked by a warm, dry growing season that accelerated ripening and resulted in wines of exceptional approachability and charm. Unlike more austere years, 2007 Barolos are generous in fruit, with silky tannins and an open, seductive character. They display lush notes of ripe cherry, plum, dried rose, and sweet spice, underscored by hints of leather and earth that remind us of their noble heritage. These wines combine power with polish—showing both immediate appeal and the potential to evolve gracefully with age.

In recent years, older Barolo vintages have gained extraordinary attention and value, as collectors and enthusiasts worldwide rediscover their timeless allure. A perfect example in our line-up is the 2007 **Comm. G.B. Burlotto Barolo Monvigliero DOCG**, a true superstar of the vintage. When first purchased years ago, this wine cost a modest \$49—a remarkable bargain in hindsight. Today, it has become one of the most sought-after Barolos in the world, fetching prices exceeding **\$600 CAD** before taxes, shipping, and auction fees. Its transformation from an affordable gem to a prized collector’s item speaks volumes about both its quality and the growing reverence for exceptional Barolo craftsmanship.

At this tasting, you’ll explore a curated selection of 2007 Barolos from some of Piedmont’s most esteemed communes and producers. From the elegance of La Morra to the structure of Serralunga d’Alba, each bottle tells a story of terroir and tradition. Join us for an evening that celebrates the beauty of the 2007 vintage—an exploration of ripe fruit, floral elegance, and timeless Italian craftsmanship that make Barolo one of the world’s most captivating wines. **We expect seats to sell fast! Reserve your spot today and experience first-hand why Barolo continues to reign as Italy’s most majestic red.**

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 [2007 Barolo November 18](#) and 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 November 11, 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 before trying to register again. Please refrain from wearing scented products so that everyone can enjoy the tasting experience to the fullest.



Tasting Notes and Information

2007 Barolo

(Prices are as of date of purchase)

Pio Cesare

\$69

"Pio Cesare and the 2007 vintage marry beautifully to produce a layered, opulent, textured, rich wine that is bursting with zesty red fruit, sassy spice, leather and toasted espresso bean. What really sets this wine apart is the dense smoothness of its texture. Save this bottle in your cellar 10 years or more."

95 Pts – Wine Enthusiast

Cordero di Montezemolo Bricco Gattera

\$80

"This is an exceptional wine that will leave a mark, and a memory, with those who drink it. It's irresistible because of its brilliant, but simple, philosophy. Traditional Nebbiolo tones of cola, licorice and pressed violets are set beautifully against modern tones of spice, chocolate and vanilla. It's the integration of these two extremes that make this Barolo so important."

93 Pts – Wine Enthusiast

Brezza Bricco Sarmassa

\$61

"Here's a beautiful Barolo that exhibits a compact, streamlined style that would pair with lighter-colored meats such as pork or veal. There are pretty earthy notes of wild mushroom and dried fruit followed by ethereal tones of soy and cola. Drink after 2018."

93 Pts – Wine Enthusiast

Paolo Scavino Monvigliero

\$69

"Deep and mysterious, this Barolo initially presents a dark, brooding character that gradually reveals its true potential. Layers of ripe red cherries, juicy plums and blackberries emerge on the palate, accompanied by hints of licorice, tobacco and earthy truffle. Robust, well-structured tannins provide a firm backbone, promising a long and rewarding journey ahead. Patience will be richly rewarded."

96 Pts – Wine Enthusiast

Burlotto Monvigliero

\$49

"As always the, 2007 Barolo Vigneto Monvigliero is the most high-toned of these wines. Sweet mountain herbs, crushed flowers and red fruit are layered into this finely-knit, chiseled Barolo. Here, too, the warmth of the vintage has given the wine a little more volume than is normally the case. Delicate floral notes wrap around the perfumed, ethereal finish. Anticipated maturity: 2015-2027"

95 Pts – Robert Parker

Palladino Parafada

\$68

"Barolo Parafada is a lush, meaty and expressive wine with power, heft and bright aromas of cured meat, Bresaola, leather, dried rose, licorice and cola. The wine presents a solid wall of tannins and gritty firmness that will need at least another five years of bottle aging."

93 Pts – Wine Enthusiast

Brovia Rocche

\$79

"The 2007 Barolo Rocche emerges from the glass with freshly cut roses, sweet berries and spices. The Rocche is always the most open of Brovia's single vineyard Baroli. In 2007 the wine has an extra dimension of textural richness that makes it incredibly appealing even at this young stage. Floral notes reappear on the silky, pure finish. This is a fabulous showing, but the wine will be even better in a few years."

95 Pts – Wine Advocate

Settimo Rocche Dell'annunziata

\$58

"Wonderful, this is a wine that will blow you away. It's magnificent on all levels, from its complexity to its long endurance on the palate. Aromas of red fruit, roasted coffee bean, smoked pancetta and soft spice build in intensity and brightness the longer the wine stays in the glass. Firm, velvety tannins promise long aging potential."

93 Pts – Wine Enthusiast