



2007 Barolo & Barbaresco

Tuesday, April 17, 2018

Reception Wine: 6:00 PM, Formal Tasting: 6:20 PM

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

Members' Fee: \$80; Guests'/Non-Members' Fee: \$100

The villages of Barbaresco and Barolo, located in the hilly Langhe area in Piedmont, Italy lend their names to two wine regions that are famous for high-quality wine made from Nebbiolo grape. The Langhe area is also famous for white truffles, cheese, hazelnuts and chocolate along with these two famous wines - paradise to foodies and oenophiles! Tradition claimed Barolo to be the "king" of wine and Barbaresco the "queen". While considered more feminine in the past, due to efforts by well-known winemakers such as Angelo Gaja and Bruno Giacosa, Barbaresco now stands on its own merits and is an equal rival to Barolo. When TVC last tasted the 2004 vintage of Barolo and Barbaresco wines in 2015 we discovered and were pleasantly surprised that these terroirs did not yield their identity nor could they be distinguished in a simplistic manner. Barolo is 3,000 acres in size vs 1,200 for Barbaresco and so there is more variability from terroir and the winemakers' influence on Barolo wines.

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." Parker's Wine Buyer's Guide, 7th Ed. p 791. Barbaresco wine has a similar profile but is generally lighter in body because it is barrel- and bottle -aged for less time and more drinkable at a younger age.

Toronto Vintners has 4 Barolo and 3 Barbaresco wines to sample and compare and we also include a 100% Nebbiolo wine from the commune of Gattinara, another Italian wine region north-west of the Langhe nestled near the Alps. Will this wine measure up to its more famous cousins?

All of our wines are from the 2007 vintage, a year that is rated as outstanding. *Wine Spectator* and *Wine Enthusiast* both gave this vintage 95 / 100. *Decanter* magazine wrote: "keep"; "lengthy ripening season produced well-structured, aromatic wines with plentiful but ripe, velvety tannins." Barolo and Barbaresco wines can age for decades. The wines will be tasting are now 11 years old and should be entering into their drinking window with the primary, secondary, tertiary and tannins integrated nicely. When we tasted the 2004's, the Barbaescos were generally favoured over the Barolos. Will there be a distinct preference for one region over the other with the '07 vintage?

Our guest speaker is **Anne Popoff**, wine trade marketing specialist and International Wine Judge. TVC's Italian events are usually very popular and often sell out so don't delay in buying your tickets. The event price includes a reception wine, bread, appetizers and our main wines. Please refrain from wearing scented products. Dress is business casual. Newcomers and those wishing more tutoring are encouraged to sign up for our Newcomers' Table on our registration page.

REGISTER/ BUY TICKETS

[Register/buy tickets](https://form.jotform.com/tvc_wine/2007barolobarbaresco) online at https://form.jotform.com/tvc_wine/2007barolobarbaresco. You must register online and then can pay by credit card or by cheque. **ALL ticket sales/reservations are final.** Cheques must be received by Friday, April 13th. You will be sent an email confirmation after completing your registration. If you tried to register but did not receive your confirmation by email, please contact torontovintners@gmail.com before trying to register again.



Tasting Notes and Information – 2007 Barolo & Barbaresco Wines

2007 Punset Barbaresco \$54

“This concentrated, well-toned red is packed with cherry, plum, soy and spice aromas and flavors. Round and balanced, with a sweet berry and mineral aftertaste. Really builds nicely, gaining elegance and intensity. The fine aftertaste of cherry, tobacco and woody notes lingers. Best from 2014 through 2027.” *Wine Spectator* 95 pts.

2007 Produttori del Barbaresco Montestefano Barbaresco Riserva \$57

“Another fabulous wine. It is completely different than the Montefico, even though the vineyards are literally next to each other. The Montestefano shows quite a bit more fruit than the Montefico, with silky, polished tannins that convey an impression of sensual elegance. Crushed flowers, mint, licorice and dark red cherries are some of the notes that wrap around the deep finish. This is a fabulous Montestefano. Anticipated maturity: 2015-2032.” 30th Oct 2011. *Wine Advocate* 197. Antonio Galloni. RobertParker.com. 94 pts

2007 Barbaresco “Sori Paitin” Vecchie Vigne \$72

“The 2007 Barbaresco Sori Paitin Vecchie Vigne bursts onto the palate with explosive fruit and tons of depth. It is a rich, opulent Barbaresco, but there appears to be plenty of underlying structure. Crushed flowers, spices, licorice, anise and tar are some of the notes that wrap around the intense, plush finish. Today the 2007 shows the exuberance of the year, but with further bottle age the more subtle aspects of the wine will emerge. Anticipated maturity: 2014-2027.” Oct. 2011. RobertParker.com 94 pts.

2007 Elio Altare Barolo \$78

“The 2007 Barolo is simply breathtaking. A bouquet that recalls Pinot Noir melds into pure Nebbiolo fruit as this captivating, sensual Barolo reveals off its pedigree. This shows remarkable detail, nuance and sheer clarity, with gorgeous depth and a radiant, totally engaging personality. Most of the attention here is generally focused on the single-vineyard wines, but readers should not look past the straight Barolo, a wine that has built an extraordinary track record for developing beautifully in bottle. Anticipated maturity: 2014-2027.

27th Feb 2011. *Wine Advocate* 193. Antonio Galloni. RobertParker.com. 94 pts

2007 Franco Conterno Cascina Sciulun Bussia Munie Barolo \$45

“Monforte d'Alba. Very deep ruby. Open-knit nose, very ripe. Ripe sweet developed strawberry, very immediate and rather developed already.” Walter Speller, www.jancisrobinson.com. *Wine Enthusiast*. 92 pts.

2007 Mauro Molino - Vigna Conca, Barolo \$73

“The 2007 Barolo Vigna Conca is the most complete of these new releases. The sensual, open personality of the vintage comes to life in the glass, as explosive layers of dark cherries, plums, sweet spices and bitter chocolate flow onto the palate with tons of grace. All of the elements come together beautifully in this complete, engaging and utterly delicious Barolo from Molino. Anticipated maturity: 2014-2022.” *Wine Advocate*. Antonio Galloni. 93 pts.

2007 Giacomo Ascheri Sorano Coste & Bricco, Barolo \$75

“The 2007 Barolo Sorano Coste & Bricco is big, dark and powerful. There is just enough fruit to balance the firm tannins in this broad shouldered Barolo. Menthol, spices and a host of dark, balsamic notes develop in the glass, adding considerable complexity and pedigree. This is a highly attractive Barolo from Matteo Ascheri. Anticipated maturity: 2014-2027.” *Wine Advocate* 197. Oct. 30th, 2011. Antonio Galloni. RobertParker.com 90 pts.

2007 Travaglini Gattinara \$30

The 2007 Gattinara bursts from the glass with sweet red cherries, tobacco, incense and grilled herbs. There is an immediacy to the 2007 that is quite appealing. At the same time, the firm Nebbiolo tannins are present and serve to balance the wine's more overt leanings. I very much like the way the 2007 continues to open up in the glass. Overall this looks to be a tasty, early-drinking Gattinara from Travaglini. Anticipated maturity: 2012-2017. *Wine Advocate* 203. Oct. 30th, 2012. Antonio Galloni. RobertParker.com 89 pts.