

DECEMBER 2012

PASTA NOSTRA WINE & BEER LIST

Compiled and selected by Pasta Nostra chef/owner & wine lover Joe Bruno

OUR WINE GUARANTEE

We ask you to appreciate the reality that wine is an agricultural product and that it is as varied as the clouds in the sky. We cannot and do not guarantee that you will like a particular bottle of wine that you may choose, either on your own or with our assistance. The only guarantee we can offer is that any bottle of wine we open for you will be sound, that is, not corked or oxidized or gone bad from some other cause. In those cases we will replace the bottle—usually before you've even had a chance to check it yourself. Wines that the patron doesn't happen to like or bottles that are intact but different from bottles you had in the past will not be replaced and remain the patron's responsibility.

CORKAGE FEE

We will be happy to open that special bottle for you to enjoy with our food. **\$40 per 750ml**

Chef Joe Bruno & Staff

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SPARKLING WINE & CHAMPAGNE

PROSECCO brut by Collalto (Italy) \$43

BRUNO GIACOSA extra dry 2004 (Italy) \$65

Giacosa's sparkly is a white from Pinot Noir—as are a good number of the French bubblys. It's extraordinarily dry, crispy, toasty and yeasty with flavors of white peaches and apricots and rivals many a Champagne. The Advocate says that, because of its excellent structure, it goes well with food so it's a great bubbly to have all through the meal.

BELLA VISTA, Cuvee Franciacorta (Italy) \$59

The Wine Advocate loves this, as do we, and says it is "the finest entry-level methode Champenoise wine being made in Italy. White peaches, green apples, flowers and crushed rocks are layered into an energetic frame of notable class. Bellavista's Brut Cuvee is one of the go-to wines at my house. It never disappoints." **90 points.** Antonio Galloni February 2012

HENRI BILLIOT, ROSE Brut Grand Cru Champagne (France) \$79

92 Points from the Wine Advocate with "a deeply colored, powerful wine....needs some time in the glass to find its inner balance, but when it does the fruit gains delineation and intensity through to the dramatic, sweeping finish. The NV Brut Rose Grand Cru is predominantly Pinot Noir (including 6% still Pinot) with a dash of Chardonnay from the estate's oldest vineyard." Antonio Galloni, Dec 2010

BEER LIST

MENABREA Blonde lager (Italy) 11.2 oz bottle \$7

A light bodied, bottom fermented beer from Piedmont. Not that much to it but if you were thinking of ordering a Bud, this is as close as we get at Pasta Nostra.

MENABREA Amber (Italy) 11.2 oz bottle \$7

A crisp, slightly malty, well balanced, amber lager from Piedmont.

BROOKLYN PENNANT ALE (New York) 12 oz bottle \$7

A medium bodied, slightly hoppy, amber ale with a clean finish.

LA FIN DU MONDE Amber Ale (Quebec) 12 oz bottle \$7

Triple fermented, robust and lusty Belgian style amber ale. Golden color with a frothy head, a bit yeasty with plenty of spice and fruit. As good as it gets outside of Belgium.

LA CHOUFFE golden (Belgium) 11.2 oz bottle \$12

Unfiltered blonde Belgian beer. Malt, hops and yeast are definitely on the nose with persistent flavors of fruit and flowers, a touch of bitterness and a hint of herbs. A classic frothy perfect Belgian beer.

CHIMAY Grande Reserve Blue (Belgium) 11.2 oz bottle \$12

Dark Belgian reserve. Dark orange in color, thick foamy head, perfect balance of sweet dark fruits and malt and a creamy texture.

EINBECKER non-alcoholic (Germany) 11.2 oz bottle \$7

Crisp and clean flavor similar to a light lager. One of the best non-beers there is.

WHITE WINE

101 ARNEIS 2010 by Damilano (*Piedmont*)

\$40

Bright, fresh, wonderful Arneis fruit, great acidity in a pure, simple style.

102 Chardonnay/Pinot Grigio: BETA DELTA 2009 by Alois Lageder (*Alto Adige*)

\$43

At Tieffenbrunner's estate **Betal Delta** stands for BIODYNAMIC. This blend of Chard and Pinot Grigio is steely and mineral driven with delicious fruit and the aromatics one expects from the zone.

103 COLLI TORTONESI "Pitasso" 2008 by Claudio Mariotto (*Piedmont*)

\$55

This is old vine Timarasso grown on its home-soil in Piedmont on the Pitasso site. The aromas are fine and sweet and restrained but on the palate this rare wine bursts with acidity and minerality to produce a firm, bracing, long and complex vinous experience. Medium-full, reminiscent both of fine Chablis and Gruner, this is a first rate white and one of Italy's best! July, 2011

104 GEWURZTRAMINER "brenntal" 2008 by Produttori Cortaccia (*Alto Adige*)

\$55

The single vineyard Brenntal is as good as top-of-the-line, single-vineyard, Gewurztraminer gets and, typical of Italian Gewurz, it is totally dry. Expect tropical fruits, lichee nuts and flowers and a rich, full finish.

105 GEWURZTRAMINER "nussbaumer" 2009/2011 by Cantina Tramin (*Alto Adige*)

\$53/57

An exceptional wine made in the same town from which the grape originates—Tramin. The French transplanted it to Alsace where they often make it in a rather sweet style which turns most American wine drinkers off. The single vineyard "nussbaumer" is Cantina Tramin's top-of-the-line Gewurz and is consistently one of the finest Gewurz made anywhere.

The 2009 is fine indeed with terrific lushness, intense floral notes, great balance and a long finish. The 2011, just in, is what Kerouac would have called a "gone" wine with insane tropicality—especially pineapple—spicy green herbs and a texture so creamy it seems like the inside of a chocolate candy all kept in check and brought to a fine long finish by adequate minerals and acidity. Chef Joe, December 2012

106 PECORINO 2011 by Torre dei Beati (*Abruzzo*)

\$45

Lush toasty, nutty aromas followed by a rich fruited fullness on the palate supported by a firm structure make this typical white from Abruzzo the best Pecorino we've tasted to date. Don't miss it, Chef Joe, July 2011

107 PINOT GRIGIO "Ringberg" 2011 by Elena Walch (*Alto Adige*)

\$45

Elena Walch's single vineyard Grigio bursts with flavor and richness but keeps itself reigned-in and ladylike with its fine acidity and mineral structure. We don't cotton much here to Pinot Grigio but have no problem enjoying a bottle of Elena's excellent brew.

108 SAUVIGNON BLANC "Segré" 2010 by Castello di Spessa (*Friuli*)

\$55

A beautifully made, full-bodied, oak-aged Sauvignon Blanc from the Collio region of Friuli—a wine of intense character, ripe fruit and understated elegance.

109 SAUVIGNON BLANC, Kirchleiten 2010 by Tiefenbrunner (*Alto Adige*)

\$50

Vintage after vintage my favorite Italian Sauvignon Blanc. Steely and edgy with intense flavors and perfect balance. Compares very favorably to those produced in the Loire Valley.

110 STOAN 2010 by Cantina Tramin (*Alto Adige*)

\$50

This very unique wine from Italy's Austrian border blends Chardonnay, Sauvignon Blanc, Pinot Bianco and Gewurztraminer. At the outset the wine buzzes with sharp aromas of fresh cedar sawdust that make way for an array of tropical fruits, citrus, and herbs. For all its impressive weight the wine is nimble and light on the palate, fresh and complex with a clean long finish that leaves the tongue craving more. Mmmm! Chef Joe, August 2012

WHITE WINE -- CONTINUED

111 VERMENTINO “albithia” 2009 by Feudi della Medusa (*Sardinia*) \$45

This is kickin’ Vermentino—bursting with flowers on the nose the wine explodes with a palate full of fresh fruit and a very captivating finish of mandarin oranges. April 2011

The Wine Advocate weighed in with the following, “Albithia comes across as impeccably sleek and polished. Expressive, juicy peaches, flowers and mint come to life in this beautifully textured, harmonious Vermentino. A long, polished finish with a lovely center of minerality makes it impossible to resist a second taste.” **90 points** Antonio Galloni, June 2011

112 VERMENTINO “carlaz” 2010 by Prima Terra (*Cinque Terre*) \$70

World class wine from the beloved Cinque Terre. A mere 100 cases made. After fermentation the wine stayed an incredible 9 months “sur lie.” After which it was racked, allowed to settle, and then bottled.

The result is a full-bodied, powerful, slightly oxidized wine of dark golden color with great acidity and balance and exotic flavors that do not quit. However, it is not like most anything else you’ve ever had, unless you are a fan of the wines from the small French zone known as the Jura. Saluti, Chef Joe December 2012

BTW, if you like this rare selection it is available from at bighammerwines.com for \$60 plus postage.

113 VERNACCIA DI SAN GIMIGNANO “tradizionale” 2009 by Montenedoli (*Tuscany*) \$43

Organic methods since 1965 This wine pays homage to the ancient way of making Vernaccia—more typically practiced in red wine production—where the juice and the crushed grapes, including the skins, are allowed to remain together for an extended period of time. This technique gives the wine structure, color and aromatics that evoke suggestions of hay, nuts, and minerals.

114 VERNACCIA DI SAN GIMIGNANO “carato” 2006/2007 by Montenedoli (*Tuscany*) \$57

Organic methods since 1965 Carato, the free run juice of low yielding vines, is fermented and aged in French oak barriques for 12 months followed by a further 6 months of bottle age. The rich and complex result develops wonderfully in the glass with aromas of white-fleshed fruits, balanced acidity, good minerality and a long finish. Lovers of big Chardonnay should enjoy this fine wine very well.

115 IL CORONCINO 2009 \$47

Made from the vineyard called CORONCINO. My July 2011 tasting notes: The wine is huge, full and complex; thunders across the palate with great intensity; is highly concentrated but remains firm and clean like a great Riesling; notes of tropical fruits, nuances of pineapple on the finish. As it sat in the glass it gave off suggestions of berries, herbs and even, heaven help us, marijuana. It can’t get any better and still be legal folks!

116 GAIOSPINO 2009 \$55

Released a year later than the Coroncino (above) this is made entirely from grapes from the celebrated GAIOSPINO vineyard. The difference is not one of quality but one of scale, so big it has no problem reigning in its considerable alcohol content which is well concealed behind intense flavors and a creamy velvety palate.

117 GAIOSPINO FUME 2004 \$60

Also made from GAIOSPINO fruit, but to make the FUME a few rows of fruit are left to hang on the vine until a later date. After harvest the juice is fermented and aged for over four years in new, lightly-toasted, French tonneaux (barrels of about 130 gallons). The result—hold on, this is no ordinary wine—is an oxidized prize befitting the palate of experienced wine tasters everywhere—think Jura or the wines of Huet. The complexity and subtlety of this wine is like nothing else I’ve ever had from Italy, rivals the great Emidio Pepe and surpasses much of the ballyhooed efforts of the amphora set without the often ugly side-effects. The 2004 folks is the current release.

ROSÉ WINE

NOTE: these are dry wines, as are most Italian rose

120 CERASUOLO 2011 by Torre dei Beati (*Abruzzo*)

\$40

A delicious, dry and intensely flavored rosé from Abruzzo made from the red Montepulciano grape. Rosé is achieved by siphoning off freshly pressed juice before the red skins have had time to impart much color. The siphoned-off juice becomes Rose while the juice left with the skins becomes a red wine with more color, body and weight than would have been achieved had no juice been removed from the mix.

121 CANAIUOLO 2011 by Montenidoli (*Tuscany*)

\$43

A 'brainy' full-dry, delicate and complex rosé from San Gimignano that will make you wonder why you never loved rosé before. French and Spanish rosés STEP ASIDE!!!!

122 ROSAMARA 2011 by Costaripa (*Lago di Garda*)

\$43

A delicate pink wine from the shores of Lago di Garda. The uvaggio is Gropello, Sangiovese, Barbera and Marzemino (45-20-20-15). Aromas of blossoms, pomegranate and cherries give way to delicate fruit on the palate and a fine, persistent finish with notes of almonds. Feb, 2012

RED WINE

AGLIANICO – including TAURASI & AGLIANICO DEL VULTURE & any wines that predominantly contain AGLIANICO

200 AGLIANICO DEL VULTURE “damaschito” 2007/2008 by Grifalco (*Basilicata*) \$50

100% AGLIANICO CERTIFIED ORGANIC

Made from the organic fruit of very old vines Damaschito is one of the top wines from Grifalco. Chef Joe's tasting notes of the 2007: “The level of concentration is breathtaking and as the wine airs this reveals itself in layer upon layer of dark black fruit, intense minerals, chocolate, spice and earth.” Sept 2011

The 2008, when it arrives, is said to surpass even the phenomenal 2007.

I visited the estate at the inaugural celebration of their new winery structure. Not only is the farm organic, but the new building uses no power of any sort for either heating or cooling. Unlike geothermal systems here in the States that require fans or pumps, the 12th Century Arabic engineering principles used at the Grifalco winery are totally passive, that is, they use no energy at all, nor do they require high-tech, fossil-fuel driven, earth drilling machinery to construct or install. I don't pray but it certainly makes one look toward Mecca with respect.

201 TERRA DI LAVORO 2006 by Fattoria Galardi (*Campania*) \$150 TERRA DI LAVORO 2003 \$140

80% AGLIANICO & 20% PIEDIROSSO GRAPES

Wine Advocate gives the 2006 **97 points** and the 2003 **94 points**, scores that few wines ever get. Here is what they have to say: The 2006 Terra di Lavoro presents an intriguing combination of compelling inner sweetness wrapped around a firm, imposing frame. This is a very Barolo-like Terra di Lavoro that gradually opens up to reveal its pedigree, with endless layers of fruit and an eternal finish. Readers who own the 2006 are fortunate, but significant patience is required. This is a majestic Terra di Lavoro. Anticipated maturity: 2016-2036.”

And of the 2003: “a dark, muscular Terra di Lavoro loaded with imposing dark fruit wrapped around a frame of sheer muscle. The 2003 turns more elegant in the glass as the aromatics reluctantly begin to emerge, but the hard 2003 tannins never fully soften. Anticipated maturity: 2013-2028

202 TAURASI “radici riserva” 1999 by Mastroberardino (*Campania*) \$100

100% AGLIANICO

Breathtaking aromas of coffee, toast & menthol yield to silky smooth flavors held elegantly in a relaxed and transparent tannic structure that lets this elegant wine express itself with finesse and style. Nov 2010

The Wine Advocate gives it **93 points** saying, “simply beautiful. Sweet dried cherries, licorice, menthol and spices waft from the glass. Made in an elegant style... shows some of the slightly advanced and oxidized flavors one might reasonably expect” from an older wine “yet the balance is utterly compelling. The finish is long, sweet and ethereal, as pretty suggestions of mint come back to frame the wine beautifully.”

203 TAURASI “fatica contadina” 2006 by Terradora (*Campania*) \$55

100% AGLIANICO

My own impressions included cola, graphite, tar and earth on the nose but these gave way, after about five minutes in the glass, to ripe black fruit and spices. The palate is full, rich and dark with ripe black fruit and leads to a robust, mouth cleansing burst of cedar sawdust on the finish. Next day I had a glass with a breaded cutlet and the combination was exquisite! Feb 2012.

The Advocate gives it **93 points** with “wonderfully expressive on the nose. Sweet scents of tobacco, rosemary, cedar, spices, worn-in leather and licorice lead to a textured, layered core of fruit. This shows lovely inner sweetness and perfume. The silkiest of tannins frame an impeccably, polished finish.”

AMARONE & VALPOLICELLA (FROM THE VENETO, OF COURSE)

204 AMARONE “la marega” 2007 by Le Salette \$110

This Amarone got a **93 point** score from the Advocate with the following praise, “La Marega is a pretty wine laced with crushed flowers, raspberries, spices, mint and licorice. It shows lovely mid-palate pliancy....Black cherries, espresso, chocolate and spices are some of the notes that come to life on the textured, expansive finish.” Antonio Galloni, February 2012

What I can add here, besides obviously agreeing with the critic’s high praise, is that I like this Amarone with my style of cooking as it is not too heavy. Chef Joe, November 2012

205 AMARONE 2007 by Rocolo Grassi \$125

At Pasta Nostra we think of Rocolo Grassi as the next Dal Forno Romano—among wine people that’s like being called the next Son of God! When you taste this guy’s wine you might indeed agree. This is a perfect creation, a liquid confection that is at home with a bright fruity dish like our Citrus Tuna, a steak or a robust cheese. Its juicy sweet red berries, flowers, spices, mocha and tobacco blossom in the glass in an open and easy to drink style that makes it wonderful now, even though additional years of bottle age will only improve it. Chef Joe, July 2012

206 VALPOLICELLA 2004 by Dal Forno Romano \$160

Here’s what the Wine Advocate had to say of this wine back in 2008, “Sweet, open aromatics lead to hints of dark blueberries, blackberries, spices and minerals as the 2004 gradually opens in the glass....Readers who want to try their luck with this wine (now) should open the bottle a good eight hours or so prior to drinking it. Anticipated maturity: 2012-2019. **93 points**” Antonio Galloni, Oct 2008

Well, four years have passed since Antonio Galloni wrote that review and the wine has, as he opined, opened and developed and is as glorious as any that Dal Forno has produced. Chef Joe, Dec 2012

207 VALPOLICELLA Superiore 2008 by Rocolo Grassi \$55

Antonio Galloni of the Advocate says: “The 2007 Valpolicella Superiore flows with layers of dark cherries, herbs and smoke. There is a voluptuous, sensual quality to the fruit that is especially appealing. This serious, impeccably crafted Valpolicella has the richness to develop beautifully in bottle for at least several years. Hints of smoke, tobacco and autumn leaves add the final notes of complexity on the finish. Anticipated maturity: 2011-2017.” **91 Points**. Antonio Galloni, Feb 2011

208 VALPOLICELLA Superiore 2005 by Marchesi Fumanelli \$50

Gorgeous aromas open up to rich, complex flavors on the mid-palate that lead to a fine Old-World finish with bright acidity, balance and length. Chef Joe, Oct 2010

209 VALPOLICELLA Superiore 2006 by Zanoni \$45

Amazing aromas of chocolate, coffee, and toast precede luscious layer upon layer of flavor. Don’t miss it! A very fine and food friendly Valpol at a great price. April 2011

BARBERA

210 BARBERA d’Alba “conca del grillo” 2009 by Silvano Bolmida (*Piedmont*) \$47

This is rich, chocolately dense Barbera with tons of class of very high quality. One of the wonderful things about it is the conspicuous lack of brawny new oak by which it presents as fresh and lively though still full of rich ripe Barbera flavor. Chef Joe, Dec 2012

211 BARBERA d’Alba 2009 by Cantina del Pino (*Piedmont*) \$50

Another classy, elegant, perfectly balanced yet juicy Barbera with silky tannins framing an expressive core of sweet red berries, flowers and spices. Sheer perfection now, as you will see, but consider laying a case down for five or six years. I’ve already tucked mine away! You will be richly rewarded. Chef Joe, Dec 2012

212 BARBERA d’Alba “vignota” 2008 by Conterno Fantino (*Piedmont*) \$50

Warm aromas of black luscious fruit, sumptuous and opulent with concentrated cherry on the palate this fancy and modern Barbera closes with notes of chocolate and spice—a classy, sexy, high-toned wine. Mmm-hmm! Chef Joe, April 2011

BARBERA--CONTINUED

213 BARBERA d'Asti "la crena" 2006 by Vietti (Piedmont) \$65

Most Barolo & Barbaresco producers also make Barbera—usually one or two versions and these are, for the most part, secondary efforts. Not so at the house of Vietti where a raft of high end, 'serious' and age-worthy Barbera are made—the La Crena being one of them.

The Wine Advocate, long a Vietti Barbera fan, said the following, "The 2006 La Crena is a dense, brooding effort loaded with mineral-infused dark fruit, violets, graphite, flowers and French oak....an especially seamless yet mid-weight La Crena built on elegance rather than power, with an impeccably clean, polished finish that rounds things out. Usually I prefer Barbera on the young side, but La Crena truly sings around age ten or so. It remains one of the most under-the-radar wines in Piedmont. Drink from 2012 to 2021" Antonio Galloni, October 2009

BARBARESCO, BAROLO, BOCA

& other wines made from nebbiolo grapes please find under "N" for NEBBIOLO

CABERNET & MERLOT & other Bordeaux grape wines

**except for Tuscan wines made with these grapes which
you will find under TUSCANY: SUPERTUSCANS**

214 ARQUA 2007 by Vignalta (Colli Euganei, Veneto) \$53

MERLOT & CABERNET SAUVIGNON

Tre Bicchieri winner from Gambero Rosso. Lots of value here folks! Arqua, the estate's top of the line wine, is grown on ancient sea-bed (sedimentary) soil which produces concentrated wines of dark color and pronounced tannins. Complex and rich, with chocolaty intense flavors that have nothing to be ashamed of in comparison to famous and fabulously expensive left-bank Bordeaux, this primarily Merlot wine will age for a couple of decades. A unique experience and something no wine lover should miss. Nov 2010

Vignalta's wines are very fairly priced offerings that collectors of wines to drink (as distinct from those who collect because it's too valuable to drink) should be considering adding to their cellars to tap in the golden years.

215 GEMOLA 2001 by Vignalta (Colli Euganei, Veneto) \$80
GEMOLA 1999 \$80
GEMOLA 1997 \$75

MERLOT & CABERNET FRANC

This Merlot based wine grows on volcanic soil which produces a distinctly different result from the selection above this (ARQUA) which is Merlot grown on sedimentary soil. The estate recently released these older vintages. Whereas ARQUA is powerful and dark with a jolt of acidity, the GEMOLA wines are softer, rounder and more elegant.

We opened a bottle of the 1997 early in 2012 and make the following observations: first of all it needs air, decanting is a must. (Be sure to tell your waiter to decant). Once it caught its breath it opened up to plum, berry, cocoa and earth aromas and flavors that were wrapped in a smooth, soft textured juice—the tannins spicy and strong but tame, the acidity sufficient and the finish long. About a half hour after opening the wine truly came into its own developing a mouth coating richness nuanced with menthol that lasted long into the finish. We have only a limited number of these rare bottles. Enjoy. February 2012

216 ROSSO RISERVA 2006 by Vignalta (Colli Euganei, Veneto) \$43

MERLOT & CABERNET SAUVIGNON

A Merlot/Cabernet blend, this will top many a similar blend from the New World costing twice the price and is one of the greatest bargains on this list. Full, open and rich with well developed complex flavors that suggest a wine in its prime, yet we have been told that bottles of the 1990, recently opened in Italy, had just reached their peak!

CARIGNAN & GRENACHE

217 ÇERICO 2007 by Prima Terra (Cinque Terre) \$100

80% GRENACHE & 20% SYRAH

This incredible wine is the remarkable result of a relatively new venture between three guys who are dedicated not only to the production of fine wine but to the culture of the Cinque Terre. Only 130 cases of this wine were produced from grapes that grow literally on the face of a cliff that has been terraced with rock walls to make agriculture possible.

The fermentation was done in stainless vats with pumping-over three times a day. After fermentation the wine was raked into another tank and left "sur lie" with frequent stirring for a full year. After a second year in vat it was bottled. Notice: no wood was ever used. (I share this information as it represents a marked departure from modern winemaking ways, belonging in part to the past but also to the future) The result is a glorious, dark, full-bodied wine that smacks of the bright fresh flavors of Grenache—indeed it takes the grape to a new level! Not to be missed. Chef Joe, December 2012

218 IS SOLINAS 2007 by Argiolas (Sardinia) \$57

95% CARIGNAN & 5% BOVALE SARDO

90 points from the Advocate this medium to full-bodied, dark-fruited wine offers intense ripe aromas that need a few minutes of air to reveal the wine's great richness, powerful flavors and earthy finish. It is perfect to drink right now and luscious too! My August 2011 notes say "aromas of ripe melon and butterscotch, unctuous on the tongue, thick and viscous, long clean finish

The Advocate adds, "a bold, juicy red bursting with succulent dark fruit. Sweet herbs, flowers and spices develop in the glass, adding layers of complexity, while saline notes confer freshness on the finish. Anticipated maturity: 2010-2017."

219 ROCCA RUBIA 2009 Riserva by Cantina Santadi (Sardinia) \$50

100% CARIGNAN

Though the 2009 was not yet reviewed when this list was assembled I can tell you that it has consistently gotten 91 or 92 points from the Wine Advocate for the last several years with words like "a gem from Sardinia, phenomenal harmony, silky mid-weight, incredibly pure, structured, bursting with personality, gorgeous length..." My guess is that the 2009, just released, will easily do as well. Our impressions from this dark garnet wine were that it overflowed the glass with wonderful aromas which were followed by earth and tar and gobs of ripe black fruit, leather and spice and a long fine finish. Price being no object this is among the finest wines in our cellar. Chef Joe, Dec 2012

220 TERRE BRUNE 2006 by Cantina Santadi (Sardinia) \$80

95% CARIGNAN & 5% BOVALE SARDO

93 points from the Wine Advocate with the following praise, "an explosive, ripe wine graced with exquisite finesse in its dark fruit. It possesses considerable aromatic complexity as well as firm yet well-balanced tannins, both of which add considerable pedigree. Dark red fruit, flowers, licorice and sweet herbs are some of the nuances that are woven into the vivid, textured finish. This is a brilliant effort from Santadi." Galloni, June 2011

221 TURRIGA 2004 by Argiolas (Sardinia) \$93

85% CANNONAU (GRENACHE) & 15% MALVASIA NERA, CARIGNAN & BOVALE SARDO

Tre Bicchieri from Gambero Rosso, 93 points from the Wine Advocate, Turriga is a long time Pasta Nostra favorite. The 2004 is tight and powerful, a full-bodied wine sporting tons of dark cherries, herbs and berries and the typical power and weight that Turriga has demonstrated vintage after vintage. My most recent taste (Sept, 2011) suggests that though it is incredible now, a couple more years should see it open to its full potential. After that it could easily last until 2025. Chef Joe, Feb 2012

DOLCETTO

222 DOLCETTO DI DOGLIANI "vigna tecc" 2009 by Luigi Eiuadi (Piedmont) \$47

If you've never had a Dolcetto, or just want an intense, fruity, full, dark purple wine that's rich and powerful and imbued with tons of ripe, soft fruit that doesn't cost an arm and a leg but tastes like it does then try Vigna Tecc. It knocked me out with its perfumed floral notes, its power and its serious structure. Chef Joe, May 2011

DOLCETTO--CONTINUED

223 DOLCETTO DI DOGLIANI “siri d’jermu” 2010 by Pecchenino (Piedmont) \$50

The Advocate gives it **90 points** with “explodes from the glass with bacon fat, smoke, licorice, plums and the blackest of cherries. A deep, muscular wine, the 2010 shows all the qualities of top-flight Dolcetto from Dogliani. This is a decidedly huge, powerful wine loaded with personality. Expressive floral notes add a measure of lift on the finish.... Anticipated maturity: 2012-2016. Antonio Galloni, October 2012

MONTEPULCIANO D’ABRUZZO

224 MONTEPULCIANO D’ABRUZZO “cocciapazza” 2008/2009 by Torre dei Beati \$53

Organic. The Wine Advocate finally took a look over the Apennine Mountains and noticed that in Abruzzo we also make very good wines. The 2007 got **93 points** with “emerges from the glass with black cherries, smoke, tar, leather, scorched earth and licorice....”

The 2007, the 2008 and the 2009 got Italy’s coveted **TRE BICCHIERI** award and, on top of that, the 2009 got the **5 GRAPPOLI** award as well as every other award the Italians have for great wine.

225 MONTEPULCIANO D’ABRUZZO “mazzomurello” 2008 by Torre dei Beati \$67

Organic. This is Cocciapazza’s big brother, the estate’s finest product. Tons of black fruit surrounded by dark smoky earthy notes in a juice that one could almost stand a spoon in. Full-bodied, complex, powerful and seriously structured for the long haul, make sure your server decants it for you. Fabulous juice, Chef Joe, Dec ‘11

NEBBIOLO

any and all wines made of Nebbiolo or that contain Nebbiolo as a principal grape

Nebbiolo is used to make Barolo, Barbaresco, Roero, Boca, Gattinara, Carema, Sfurzat, Grumello and others. In Piedmont Nebbiolo is also bottled simply as Nebbiolo. There can be several reasons for this, but from the taster’s point of view it will be lighter and will mature earlier than the more serious examples of Piedmont nebbiolo such as Barolo and Barbaresco, to mention only two. That said, a really good Nebbiolo can be an outstanding wine and, depending on the circumstances, can even be preferable to its more serious big brothers.

NEBBIOLO: VALTELLINA, Lombardy

226 SFURZAT: 5 STELLE 2007 by Nino Negri \$125

Not far from St. Moritz but still in Italy lies the Valtellina where the great wine Sforzat is made from their own local variety of Nebbiolo. This is stunningly lovely wine. The Wine Advocate said, “The 2007 Sfurzat 5 Stelle is a drop-dead, gorgeous wine laced with dark red fruit, licorice, new leather and French oak. All of the elements meld together with notable grace in this rich, expansive 5 Stelle. The fragrant, silky fruit flows through to an enveloping, generous finish.” Antonio Galloni, Feb 2011 **94 points**

NEBBIOLO BLEND: LANGHE VALLEY, Piedmont

227 MONPRA 2009 by Conterno Fantino \$63

Nebbiolo, Barbera & a little Cabernet. The Advocate praises it with “redolent of dark red cherries, plums, incense tobacco and tar. There is good fleshiness and energy in the glass...” but then goes on to say that maybe the use of French oak is a little too much.

We don’t necessarily disagree but think the wine is fantastic anyway and a perfect fit for the patron who wants some real Italian flavor rendered with a splash of modern California style. Chef Joe, June 2012

NEBBIOLO: BARBARESCO, Piedmont

- 228 BARBARESCO 2009 by Cantina del Pino \$55**
229 BARBARESCO 2007 by Cantina del Pino \$65

The 2009 got **91 points** from the Advocate with “wraps around the palate with soft, caressing fruit. This juicy, up-front Barbaresco is an excellent choice for drinking over the next few years...considerable finesse without losing the essential Nebbiolo tannins and overall structure.” Antonio Galloni, Oct 2012

Writing of the 2007 Galloni says “emerges from the glass with red cherries, flowers, mint, minerals and licorice in a gorgeous expression of Nebbiolo. The 2007 shows the warmth and openness of the vintage in a restrained, highly polished, mid-weight style that is utterly irresistible.” Dec 2010 **92 Points**.

- 230 BARBARESCO “ovello” 2007 by Cantina del Pino \$85**

The Advocate gives the 2007 **93+ points** with, “The 2007 Barbaresco Ovello is another huge wine. It is quite powerful at first, but then finds its typical focus through the mid-palate and into the finish. Ovello is one of the coolest sites in Barbaresco, and that austerity comes through, even in 2007. Still the wine possesses terrific depth and sheer volume in its expressive dark red fruit, flowers and mint. There is every reason to believe the Ovello (over time) will turn out to be even better than this note suggests. Antonio Galloni, October 2011

- 231 BARBARESCO “ovello” 2006 by Cantina del Pino \$85**

Of the 2006 the Advocate says, “The 2006 Barbaresco Ovello...is lighter in color and...ethereal...Dried flowers, cherries, mint and minerals are just some of the nuances that are woven into the fabric of this finessed, elegant Barbaresco...gains considerable volume in the glass, showing exceptional balance and tons of class.” Antonio Galloni, Dec 2010. **93 points**.

- 232 BARBARESCO “albesani” 2007 by Cantino del Pino \$90**

The Wine Advocate gives this 95 points and says, “The 2007 Barbaresco Albesani is a big wine that captures the essence of this south-facing site in Neive. Despite its size, the Albesani shows remarkable polish and depth. Black cherries, menthol, licorice and mint are some of the nuances that are woven together in this intense, sensual Barbaresco. All of the elements come together beautifully. I can only wonder why there aren't more wines like this being made in Barbaresco today. **This is simply dazzling juice.**” Antonio Galloni, Oct 2011

- 233 BARBARESCO “Asili” 2005 by Bruno Giacosa \$250**

The Advocate rated this **95 points** with “shows remarkable balance and harmony in an incredibly pure, graceful style. The tannins are so finessed and elegant it is hard to actually perceive them on the palate....shows awesome inner balance and poise. Sweet raspberries, flowers, roses and spices are just some of the nuances that emerge from this incredibly delicious Barbaresco. Anticipated maturity: 2013-2025. Antonio Galloni, Oct 2008

- 234 BARBARESCO “Asili” 2003 by Bruno Giacosa \$205**

The Wine Advocate: “...the only Barbaresco the ultra-perfectionist Bruno Giacosa decided to release in this difficult vintage and it shows why Giacosa...is in a class of his own when it comes to Barbaresco. Medium-red in color, it offers an expressive nose along with delicate nuances of super-ripe red fruits, macerated cherries and alcohol. Made in an atypically lush style, yet balanced by a classic sense of structure and proportion, this medium to full-bodied Barbaresco is one of the highlights of the vintage. Anticipated maturity: 2008-2018. Galloni, Oct '06

- 235 BARBARESCO “Asili” 2001 by Bruno Giacosa \$215**

In 2005 the Advocate gave this 93 but later in the year upped it to 94 points. Then, in Oct 2006 they reviewed it again and gave it **95 points**. Here is what they said, “The nose is expressive, with well-delineated notes of spices, flowers and tar that meld seamlessly onto an irresistible palate packed with vibrant layers of sweet ripe fruit with an open, generous personality. This wine is showing a wonderful sense of inner purity right now and will be even better in a few years, although its qualities are abundantly apparent even at this early stage. A great effort. Anticipated maturity: 2009-2021.” Antonio Galloni, Oct 2006

- 236 BARBARESCO “elisa” 2006 by Ada Nada \$65**

I met the owner of this estate here in Pasta Nostra last year and could not resist buying some of his enticingly elegant wine, though heaven knows I don't need more nebbiolo based wine in our cellar. This is light, feminine, delicate nebbiolo with the grape's famed characteristic aromas and flavors of tar, roses, licorice, red cherries, herbs and strawberries in a very pleasing format. Absolutely perfect for those who treasure the delicacy of Nebbiolo d'Alba or Nebbiolo delle Langhe instead of the power of a Barolo or a more modern concentrated Barbaresco. Chef Joe, Nov 2012

NEBBIOLO: BAROLO

237 BAROLO 2008 by Fratelli Alessandria \$55

The Wine Advocate rates this with **90 points** with "Alessandria's 2008 Barolo is a serious wine. Firm tannins provide the backbone for an expressive core of dark fruit in this highly expressive and polished entry-level offering. The balance of fruit, acidity and structure is superb. Hints of licorice, smoke, incense and cloves meld into the generous, creamy finish. I love the intensity here. Anticipated maturity: 2013-2020.

238 BAROLO "gramolere" 2007 by Fratelli Alessandria \$85

The Wine Advocate awarded it **93 points**. "The 2007 Barolo Gramolere is one of the fresher and more delineated Baroli from Alessandria in this vintage. Dark cherries, plums, menthol, spices and new leather come together beautifully in this firm, vibrant Barolo. The Gramolere impresses for its round, harmonious finish and terrific overall balance. Another year or two in bottle will only help the wine find greater balance. Anticipated maturity: 2012-2022." Antonio Galloni, Oct 2011

239 BAROLO "monvigliero" 2008 by Fratelli Alessandria \$85

A whopping **94 points** from the Advocate with "boasts serious power and richness in this vintage. A heady mélange of dark red cherries, flowers, licorice, incense and smoke emerges from the glass as the Monvigliero captivates all of the senses...Layers of fruit continue to build to a huge crescendo of aromas and flavors on the finish. Antonio Galloni, Oct 2012

241 BAROLO "serralunga" 2008 by Luigi Baudana \$55

242 BAROLO "serralunga" 2007 by Luigi Baudana \$65

243 BAROLO "serralunga" 2006 by Luigi Baudana \$65

The Advocate said of the 2008, a "pretty, entry-level offering. Dry cherries, plums, incense and tobacco are some of the notes that come to life. This fleshy, supple Barolo is a great introduction to the...Baudana estate, and also a great choice for drinking while the single-vineyard selections age in the cellar." Antonio Galloni, Oct 2012

The scrumptious 2007 got **91 points** with, "...incredibly beautiful...shows gorgeous delineation in its aromas and flavors in a style that is very appealing... plenty of fruit in the glass but no signs whatsoever of heaviness. Finessed tannins frame an impeccable finish laced with subtle hints of French oak and spices. It's sweet, round and totally beguiling...a dazzling effort." Antonio Galloni, Oct 2011

In Dec 2010 the same writer said of the 2006, "classic Nebbiolo rose petals, tar, licorice and red cherries, showing lovely density in its up-front fruit. Floral, mentholated notes develop in the glass in an expression of Serralunga. This entry-level bottling possesses superior balance and class." **90 Points**.

244 BAROLO "cerretta" 2006 by Luigi Baudana \$99

The Wine Advocate, awarding it **92 points**, says, "High-toned menthol, flowers, spices and dark red fruit all make an appearance in this beautifully delineated Barolo. The intensity of the fruit carries through nicely to the long, vibrant finish." Dec 2011

245 BAROLO "baudana" 2008 by Luigi Baudana \$95

246 BAROLO "baudana" 2005 by Luigi Baudana \$115

Writing in October of 2012 the Advocate critic Antonio Galloni wrote, "blossoms in the glass with rich, expansive layers of fruit that totally saturate the palate....Textured and inviting, the Baudana is a wine that conquers all the intellectual and hedonistic senses. I loved it. This is an especially round, sweet style for Serralunga. I am not sure how it will age, **but it is singing today.**" **94**

The Wine Advocate says the 2005 Barolo Baudana is "a rich, powerful wine endowed with dark cherries, licorice, menthol, new leather and well-integrated French oak. The wine offers outstanding depth and a rich, harmonious close...made in a medium-bodied style that marries elements of modern and traditional approaches with tons of class. This is an impressive effort." Antonio Galloni, Oct 2009 **93 PTS**

NEBBIOLO: BAROLO -- continued

247 BAROLO “vigna dei fantini” 2008 by Silvano Bolmida \$65

Bolmida is unknown in America—another “discovery” from our friend Rob Mackin of Artisan Wines—but many savvy Italians and even some Frenchmen have been watching over the last decade the evolution of this small winery. The cat is just about out of the bag now as Italian wine expert Alessandro Masnaghetti dubbed Silvano Bolmida the **Barolo Winemaker of the Year!**

We first tasted the Vigna dei Fantini in September. Our notes say that the wine gave off incredible aromas of rich humus and wet forestal underbrush, that it was incredibly appealing and floral and easy to drink with fine grained tannins and clean ripe fruit and a generous mineral content that can only come from old vines and great soil. In fact, the Fantini vineyard lies alongside the fabulous Bussia vineyard which explains the fine *terroir* the wine expresses. The rest is the result of Bolmida’s brilliant and innovative wine-making techniques.

248 BAROLO “bussia” 2006 riserva by Silvano Bolmida \$120

Extraordinary Barolo. An extreme wine, by which I mean, the land,—Bussia, arguably the finest cru in Barolo, the age of the vines, the manner of growing the vines and finally, the cellar techniques—including a long period of maceration on the skins (50 days), two years in wood on the lees and another year, after racking, in Slovenian oak botte, plus three more in bottle before release in the Spring of 2012.

The result is a very serious yet glorious wine at once huge and powerful yet incredibly beautiful and silky and balanced. The nose gives off cocoa, violets, roses, licorice, smoked meat, camphor and dark spices like nutmeg and allspice. On the palate the wine is full, fine, balanced and rich with complex dark fruits and minerals. A true masterpiece for those who appreciate **arch-traditional winemaking at its finest**. Chef Joe, December 2012

249 BAROLO “cascina nuova” 2007 by Elvio Cogno \$70

92 Points from the Advocate, this is very fine Barolo indeed. The critic said, “Sweet red berries, hard candy, flowers and cedar are some of the nuances that emerge from this open, textured Barolo...a feminine, silky Barolo best enjoyed while the fruit retains its raciness. A clean, pointed finish rounds things out in style.”

250 BAROLO “ginestra” 2006 by Paolo Conterno \$115

250 BAROLO “ginestra” 2005 \$125

Of the 2006 the Wine Advocate says, “Flowers, menthol, red fruits and spices sit on a wiry, energetic frame as this beautifully balanced Barolo opens up in the glass. The 2006 Ginestra seems to be holding quite a bit of its potential in check, but it is already highly appealing, even if the tannins naturally require a few years in bottle to soften.” Antonio Galloni, Dec 2010 **93 points**

Of the 2005 the same critic writes, “the 2005 Ginestra shows all of the hallmarks of this Piedmontese grand cru vineyard; namely intense color, dark fruit, spices, menthol, leather, all underpinned by firm yet elegant tannins...will require a few years of patience...remarkably complete and compelling juice. Oct 2009 **93+ points**

251 BAROLO “ginestra” 2005 Riserva by Paolo Conterno \$180

The Wine Advocate says “dark cherries, plums, spices, leather and menthol wrap around the palate in this muscular wine.” Antonio Galloni, Oct 2011 **92 points**

252 BAROLO “terlo” 2007 by Luigi Einaudi \$80

252 BAROLO “terlo” 2006 by Luigi Einaudi \$80

The Wine Advocate says, “opens with a high-toned, aromatic bouquet that leads to silky red fruit. This is a very pretty 2007 Barolo...” Feb 2011 **91 points**. My own impression was that this was especially appealing, fairly rich and wonderfully made juice and a steal at the price. I couldn’t resist it. Chef Joe, April 2011

The 2006 got the same rating with “floral, mid-weight wine laced with perfumed fruit. The aromas and flavors show gorgeous delineation, while the balance is simply impeccable.” Antonio Galloni, Feb 2010

NERO D’AVOLA

253 ISHAC 2010 by Porta del Vento (*Sicily—the home of Nero D’Avola*) \$50

Certified Organic, Biodynamic techniques employed, no added sulfites. This is the first Sicilian wine to be offered at Pasta Nostra in over ten years. A young winery, located near Palermo, it is very little known here in the States but the wines are stunning, luscious and well-made and have received good reviews in Europe. There’s plenty of cherries and mixed berries both on the nose and the palate with an enticing tartness and spiciness that keeps the plummy Nero d’Avola entertaining. It’s both juicy and elegant with fine tannins and decent persistence. Chef Joe, December 2012

PELAVERGA, Piedmont

254 PELAVERGA 2010 by Fratelli Alessandria **\$47**

This is one of the least known wines of Piedmont. A fun, light, everyday sort of quaffing wine that is at the same time deceptively interesting and wonderfully appropriate with Pasta Nostra's style of cooking. Bright aromas of black pepper jump out of the glass followed by hints of cinnamon and tart red cherries on the finish. Very good with fish or meat or apps, makes a good Pinot Noir stand-in. Chef Joe, April 2012

PINOT NOIR / PINOT NERO

255 PINOT NOIR "lenticlarus" 2009 by Tiefenbrunner (Alto Adige) **\$57**

Outstanding, juicy, lovely, light bodied Pinot Noir with notes of delicious red fruit, spices and flowers. The Advocate says, "offers up expressive red berries, spices, flowers and a ripe, juicy style. The Lenticlarus reveals gorgeous inner perfume and sweet silky tannins to match its overall balance." **90 points**

TUSCANY: CHIANTI

256 CHIANTI CLASSICO Riserva 2007 by Casavecchia alla Piazza **\$50**

100% Sangiovese. Organic certified. Elegant, classy, Pinot Noir-like Chianti from a tiny organic producer. Highly recommended mid-weight Chianti that will go very well with a wide array of foods.

257 CHIANTI CLASSICO 2009 by Podere La Cappella **\$43**

Sangiovese with a little Merlot. Organic methods. The Advocate gives it **89 points** with "The 2009 Chianti Classico is a big, juicy wine loaded with dark red cherries, flowers and spices. The generosity of the year comes through nicely in this fleshy, radiant Chianti Classico." Antonio Galloni, June 2012

258 CHIANTI CLASSICO riserva 2007 "querciolo" by Podere La Capella **\$55**

100% Sangiovese. Organic methods. 92 Points from the Advocate with "The 2007 Querciolo is gorgeous. Juicy dark cherries, truffles, plums, tobacco, wild flowers and sweet herbs are some of the many notes that are woven together in this expressive, layered Riserva. The 2007 is not a shy wine. If anything, it captures the sexiness and raciness of the vintage to the fullest." Antonio Galloni June 2012

259 CHIANTI COLLI SENESI 2005 by Montenedoli **\$47**

Organic methods since 1965. A rich and deeply flavored blend of **Sangiovese and Canaiuolo** grapes, like Chianti of old, grown near the town of San Gimignano. Meticulously made with lots of ripe cherry aromas, fine structure, notes of dried herbs and a well balanced structure this delicious, medium-bodied Chianti will take you back 30 years to what Chianti was before all the foreign grapes and California wine-making techniques became the rage.

TUSCANY: VINO NOBILE

260 VINO NOBILE di MONTEPULCIANO 2008 by Le Casalte **\$47**

100% Sangiovese. Complex, voluptuous aromas precede ripe, dark fruit inflected by mocha and a tiny whiff of barnyard and make this carefully crafted Vino Nobile shine among its peers. The tannins are ample, as with most Vino Nobile, but the difference here is the tons of fruit that balance them out. Medium full and with a long finish, this is very high on value and quality. Jan 2012

261 VINO NOBILE di MONTEPULCIANO "Querciatonda" 2007 by Le Casalte **\$60**

Gushing and gorgeous, this monumental Sangiovese is a true crowd-pleaser. Not yet reviewed by the big critics this block-buster **100% Sangiovese** from Montepulciano (not far from Montalcino) will appeal to all palates, from beginner to serious taster.

The aromas are exotic and complex with persimmon, dried plums and licorice. The first taste gushes across the palate and wraps the tongue in an explosion of fine tannins that yields copious flavors of black ripe fruit nuanced by flint, cocoa powder and vanilla as it travels to a long and intense finish. Fantastic—a real gem! Chef Joe, Feb 2012

TUSCANY: BRUNELLO DI MONTALCINO

262 BRUNELLO DI MONTALCINO 2004 by Carlo Molinari

\$95

Molinari, an unknown and unheralded estate of just two acres, produces beguiling and perfect wine in a very traditional, old-world style. To add to the charm the wine is made by Mrs. Molinari, Carlo's widow, who is now well into her seventies. She makes only two barrels a year. The few cases of 2004 we own are the last of her wines to be exported to the States so after these are gone there will be no more.

Our experience with the 2004 is that it should be double-decanted which is what we will do unless you specify otherwise. Once properly aired there are voluptuous aromas of roses, violets and fresh wet earth followed by ripe cherries and hints of mocha, tar and leather. This is elegant, stylish wine; it drinks with the authority and austerity of a Barolo rather than the fruit forward powerful style that many modern Brunello producers seem to favor these days. Chef Joe, December 2012

263 BRUNELLO DI MONTALCINO 2007 by Conti Costanti

\$99

This is luscious Brunello that the Advocate gave **95 points** saying "a model of grace and elegance. This isn't a huge, powerful wine like the 2006, but rather a Brunello that impresses for its total finesse. Sweet floral notes lead to hints of tobacco, wild herbs and spices on the refined finish. Layers of fruit flesh out beautifully in a radiant, expressive wine that captures the essence of the vintage. Costanti gave the 2007 Brunello 36 months in oak, 18 months in medium-sized barrels followed by 18 months in cask." Antonio Galloni, April 2012

264 BRUNELLO DI MONTALCINO 2006 by Fossacolle

\$99

The advocate likes this one with **93 points** saying, "bursts onto the palate with waves of dark red fruit and a soft, voluptuous texture that is truly beautiful. This is a decidedly forward, juicy wine built on a solid core of fruit, but all of the elements work together beautifully...As good as this is now, the fruit holds more than enough vibrancy to suggest the wine has a bright future ahead of it."

My own notes say "jammy ripe fruit, explodes on the palate—licorice and candy, earth and tar, absolutely luscious and juicy." June 2011

265 BRUNELLO DI MONTALCINO 'vigna angeli' riserva 2004 by La Gerla

\$95

My original tasting notes: Aromas of flowers and candy, complex palate that moves between earthy and ethereal, wonderfully clean finish. We have to have some. Chef Joe, December 2011

92 points from the Advocate with, "emerges from the glass with sensual red berries, sweet spices and flowers. The wine's richness and density are impressive, while the French oak adds an extra dimension of volume and spiciness that follows through to the round, caressing finish...a terrific effort from La Gerla. Galloni, April 2010

266 BRUNELLO DI MONTALCINO 2006 Le Gode

\$70

The Wine Advocate's Antonio Galloni, giving the 2006 **91 points** says, "notable intensity in its dark, super ripe fruit...Sweet balsamic, mentholated notes add texture and elegance on the finish."

267 BRUNELLO DI MONTALCINO 2004 "piaggione" by Salicutti

\$130

Salicutti is a cult winery that has skyrocketed to fame among the cognoscenti who seek out traditional wines and the clean agricultural practices of biodynamic farming. The wines have been described as "transcendent...and of epic richness and power" by the folks at the Rare Wine Co in CA, and indeed they are. The aging, done in large Slavonian oak botti (casks) and 500 liter tonneaux, insures that what one tastes is the grape, not the tree from which the barrel was made.

The 2004 got a whopping **95 points** from Galloni at The Advocate who, in addition to all the things he has written in the past about Salicutti says that the 2004 "possesses striking depth, transparency and weightlessness as it opens up in the glass. This deeply-scented, layered Brunello offers superb pedigree and class in its ripe red cherries, wild herbs, tobacco, spices and licorice, with a powerful blast of melted road tar that provides the final exclamation point. A firm, structured wine, the profound 2004 desperately needs some bottle age, but readers will have a hard time finding a wine with this much sheer class and pedigree."

I can't add anything to his poetry except cin-cin!

268 ROSSO DI MONTALCINO 2006 by Salicutti

\$55

100% Brunello grapes, organic. Salicutti, a biodynamic farm with a cult following, is one of our favorite Brunello producers, but we are often just as impressed with the quality of their Rosso. We, avowed members of the cult, consider this a hidden gem and find elegant cherry and tobacco notes in a finely crafted structure.

Robert Parker agrees and adds, "...plenty of style and a level of finesse that gives many Brunellos a run for their money."

TUSCANY: SUPERTUSCANS

269 IL CARBONAIONE 2009 by Podere Poggio Scalette (from Greve) \$87

94+ PTS is how the Wine Advocate rated the 2008, but it gave similar scores to many other recent vintages of this wine. Here's what knowledgeable reviewer Antonio Galloni had to say, "shows gorgeous depth, precision and nuance...Layers of smoke, tar, licorice and beautifully integrated French oak wrap around the deep fruit in this superb, articulated Il Carbonaione...**100% Sangiovese** from an ancient clone native to this part of Chianti Classico called Lamole. The wine is aged in 350 liter French oak barrels, 50% of which are new." Aug 2011

270 I SODI DI SAN NICCOLO 2007 by Castellare \$100

270 I SODI DI SAN NICCOLO 2006 by Castellare \$100

The Advocate: "saturates the palate with masses of rich, dark fruit. The 2007 is very much a product of the year. Warm, open and resonant, here is an immediacy that is quite appealing, but the wine's bombastic personality needs some time to settle down. Although delicious today, the 2007 should also age quite well based on its sheer opulence." Antonio Galloni, June 2012 **95 points**

The 2006 also got **95 points** with the following praise, "fabulous...Beautifully delineated aromatics...breathtaking array of dark fruit, crushed rocks, smoke, tar, minerals and flowers...totally thrilling Tuscan red. The fruit completely saturates the palate, while persistent notes of crushed rocks and all things mineral round things out. **85% Sangiovese and 15% Malvasia Nera** aged in French oak, of which approximately 50% is new."

271 CORBEZZOLO 2006 by La Cappella \$80

CORBEZZOLO 2004 by La Cappella (2004 sold out) \$80

100% SANGIOVESE

The 2004 got **94 PTS** from the Wine Advocate with "Readers looking for a top wine in this great vintage will fall in love with the Corbezzolo. It shows fabulous intensity in its dark red fruit, spices, tobacco, crushed flowers and licorice, all of which wrap around an intense, beautiful finish. This is a beautifully balanced and totally harmonious wine.

At press time the 06 was not yet reviewed by my opinion is that it easily equals the 04. Chef Joe, Feb 2012

272 ROSSINI ATTO PRIMO 2001 by La Cappella \$120

On April 27, 2011, the first bottle of Atto Primo ever tasted in the USA was opened here at Pasta Nostra. The winery produced only eighty cases of this **100% Sangiovese** wine from the 2001 vintage. It took ten years to make, was never done in prior vintages and no future vintages are in the works. This unusual wine—10 cases of which were brought to America—was aged for two years in Barrique followed by six years in glass tanks and then another two years in bottle. It had just been released.

The wine, when tasted, was deliriously good—a dreamlike sensation of fine almost imperceptible tannins supporting intense long lasting flavors in a perfect expression of Sangiovese grapes. It's ethereal, elegant, profound and impossible to fully plumb. Just great! Chef Joe, April 2011

UMBRIA

273 SAGRANTINO 2007 by Colpetrone \$55

100% Sagrantino, of course, and a monster rich crowd pleaser she is! The Advocate stamped it with a glowing **92 points** with the following praise "a huge hulking wine bursting with masses of dark fruit...shows marvelous balance in a full-throttle, opulent style...marvelous intensity in the glass as the wine builds towards the imposing yet beautifully balanced, utterly radiant finish, where varietal notes become more prominent. The 2007 Sagrantino is a great introduction for readers who are new to the grape, although this is one of the more exuberant expressions on the market." What more can a chef add? Cin-cin!