

*Wicked Cellars Tasting Notes*  
*Friday, December 14th; 4:00 to 7:00 p.m.*  
*Italy's Piedmont with Drew Murphy of A&B Imports*

*\$10 Tasting Fee*

The Piedmont, a landlocked region of Italy bordered by Liguria and its sunny seacoast to the south, by France to the west and Switzerland and the Alps to the north, lies literally at the foot (pied) of the mountains (mont). Wine experts agree that this is Italy's most prestigious wine region, home to its finest wines.

Chief among the grapes of the Piedmont is Nebbiolo, named for the nebbia, the fog that frequently cloaks the rolling, mist-veiled hillsides of the Piedmont. From the cantankerous and demanding Nebbiolo grape come the legendary wines of Barolo and Barbaresco, two tiny neighboring DOCG that produce powerful and elegant wines for which collectors compete and frequently pay substantial prices.

*2011 Castellari Bergaglio Gavi "Salluvii" \$18.99*

We open with a lovely white wine offering aromas of white flowers and crisp flavors of fresh citrus, apple and pear sourced from the Gavi region in the southern Piedmont. Salluvii is the ancient name of people who lived in the Gavi region in the past.

This fine bright wine is produced from the Cortese di Gavi grape and fermented in stainless steel to retain its fresh fruit aromas and flavors, providing an excellent example of the white wines found in the Piedmont.

*2010 Giacomo Grimaldi Dolcetto \$16.99*

The red wines of Friday's tasting are all produced by the tiny Giacomo Grimaldi Winery in the heart of the Piedmont's Langhe region, an area beautiful with its castles, vineyards and gullies where man and nature compete and cooperate. Founded in 1930 by Ernesto Grimaldi, the winery is run today by grandson Ferruccio Grimaldi who continues the work of the winery bearing his father's name: boots on his feet, his nose in a glass, with hands that tell of a rural, family's concern.

Our first red is a Dolcetto d'Alba that bears all the finesse of the surrounding hills. Grown in

sandy clay soils with southern exposure, the grapes are handpicked and vinified in stainless steel. The resulting wine, packed with fruit flavors and an alluring spiciness, is rich enough to drink with roasted quail and creamy polenta.

### ***2009 Giacomo Grimaldi Barbera d'Alba "Pistín" \$26.99***

"You need to be pistín, or fussy, to make a good Barbera", grandpa Ernesto used to say. Ferruccio Grimaldi has taken this to heart to create this territorial, fresh, clean, polished, genuine Barbera sourced from the commune of Monforte d'Alba.

### ***2008 Giacomo Grimaldi Nebbiolo \$32.99***

This is beautiful Nebbiolo with an incredibly elegant bouquet, a wonderful blend of raspberry and violet. It's warm, full and intense, yet graced with the elegance of a wine from another era. The vineyard source, Valmaggioro vineyard in the commune of Vezza d'Alba in the Roero area, is an amphitheater located on a sheer sandstone drop, where tractors can't go and the vines can only be reached on foot. It's a hard climb, where the grape grower arrives breathless, but smiling because this site works miracles on one of the most polished Nebbiolos of the area, perhaps even the whole of Piedmont.

### ***2007 Giacomo Grimaldi Barolo \$42.99***

Deep and dense, this traditional Barolo is broad, warm, velvety, caressing, balsamic and lingering, showing dark fruit, spices and hints of toasted oak. The grapes are hand-harvested and aged for 24 months in a combination of both French oak barriques and casks.

Some wines are proud single vineyard wines but this Barolo is the marriage of two vineyards: Terlo Vineyard in the commune of Barolo and neighboring Ravera Vineyard, in the commune of Novello. Together, these vineyards gives rise to the most traditional Barolo made by the Grimaldi winery: a classic that evokes the family's winemaking tradition.

### ***2011 Lodali Moscato d'Asti \$11.19***

Here's a delightfully aromatic wine, loaded with fresh fruit flavors bursting from the glass. It's sweet, but beautifully balanced by the wine's effervescence and acidity.

Being "frizzante," it has about half the "fizz" of typical sparkling wines, and is hard to resist as an accompaniment to many desserts, especially those made with peach, pear, apple and berries.