

Wicked Cellars Tasting Notes
Friday, March 1st, 4:00 to 7:00 p.m.
Tasting Italy's Piedmont with
Brad Shipley of American NW

\$10 Tasting Fee

This Friday afternoon we welcome Brad Shipley with American NW Wines as he leads us through a tasting of six fabulous wines from Italy's most prestigious wine growing region. If you've longed to have the mystery of Piedmontese wines unveiled and explained, this is the tasting for you!

Franco Serra NV Gavi \$10.99

Cortese is the Italian grape variety famously used in the production of the crisp, lime-scented wines of Gavi. Known for its bracingly high acidity and its ability to retain freshness, even when grown in hot environments. Apple, peach and honeydew flavors are common in Gavi, with lime, almond and light herbal or grassy aromas.

Franco Serra 2010 Barbera d'Alba \$10.99

This wine is smooth and easy to drink. The aggressive acid that characterizes much of Alba's Barbera is present but subdued, showing a graceful, subtle crispness that makes this an exceptional food wine but also one you can sip all by itself. It shows loads of dark red fruit, spices, cherries, and cola, a silky feel, and a lazy finish.

This wine tastes like it would cost more than it does; so you get a fabulous Barbera that you can actually afford to buy by the case!

Aldo Conterno 2011 Dolcetto "Masante" \$24.99

Earthy, smoky, aromatic and filled with blueberries and cherries, this 100-percent Dolcetto derives from vineyards in Bussia in Monforte d'Alba, and it's made by world class Barolo

producer Aldo Conterno. Aged for eight months inside stainless steel vats before being transferred several times and bottled, the "Masante" Dolcetto is a big, lush Dolcetto with bright, intense black cherry and plum flavors. This is serious stuff and shouldn't be confused with Dolcettos that have a strong strawberry note. There's plenty of grip here, along with an earthy and spicy note that could remind some of Grenache. In the end, this is a really good and exotic wine with a super long finish for Dolcetto. *WINE ADVOCATE -- 88 Points*

Franco Serra 2008 Barbaresco DOCG \$26.99

"This is rich and deeply scented, with notes of cherry and licorice and hints of flowers. Round on the palate, with a bright structure and refined tannins. Should come around soon. Best from 2014 through 2025. 2,000 cases made." -*Rated 90 Points, Wine Spectator*

Franco Serra line provides everyone with the opportunity to drink thoughtfully crafted, distinctive wines from Italy's most renowned region.

Aldo Conterno 2009 Langhe Rosso \$33.99

From one of the greatest Barolo producers in history, here's something really interesting and excellent - a Langhe Rosso that contains no Nebbiolo.

The 2009 Langhe Rosso is made predominantly from old-vine Freisa with some Merlot and Cabernet Sauvignon, basically an updated version of the wine previously sold as Quartetto. The 2009 boasts gorgeous palate presence and depth, with sweet notes of red berries, flowers and spices that add lift on the juicy, pliant finish. Anticipated maturity: 2012-2016. (Wine Advocate Review)

Giuseppe Nada 2007 Barolo \$37.99

Giuseppe Nada presents an earthy, traditional expression of Barolo with aromas of white mushroom, cigar box, dried fruit, cassis, violets and cola. A sweet, velvety close is accented by delicate tones of smoked bacon, bresaola and cinnamon spice.