



2006 BAROLO

The 2006 Barolos are in some ways a return to a style that has not been seen in some time. These are wines with deep concentration, rich tannins and firm structure that definitely need time.

2006 follows two very successful vintages; 2005 produced medium-weight wines with lovely aromatics and lively acidity; while the wines are not meant for 20-30 years of aging, they are well made and offer freshness and brightness.

2004 was a superb vintage with the Barolos offering remarkable perfumes, excellent concentration and lively acidity. While not as big as 1999 or perhaps 2001, these wines are first-rate; the best should hold for 30-40 years.

Look for the top Barolos from 2006 to hold for 25-30 years. These wines will need time, as they are much more full bodied than those from 2005, but do not have the sweet fruit and perfumes of the 2004s. Some of these wines are a bit closed and tight at present, so if you haven't tasted many examples of Barolo over the past few years, you might wonder what all the fuss is about. But to Barolo veterans who prize longevity over just about anything else, 2006 could turn out to be a pretty special vintage.

****** EXCELLENT**

CORDERO DI MONTEZEMOLO "ENRICO VI"

Pale garnet with aromas of truffle, cumin and dried cherry. Medium-full with very good concentration. Big finish with excellent persistence, very good acidity, firm tannins and light herbal notes. Best in 20 years plus.

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The town of Barolo and surrounding vineyards - early May morning
(Photo ©Tom Hyland)

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