



Cordero di Montezemolo, La Morra

Enologist Alberto Cordero compares 2006 to 2004 in that both are very good vintages that featured easy harvests and presented no significant problems. The average level of quality is higher in 2006 than in 2005, he told me, because it was tricky to time the 2005 harvest around the rains of September and October: "A lot depended on the work in the vines and at harvest-time. But La Morra generally did better than Monforte and Serralunga because we had more early ripeness here." At the best addresses, he said, the 2005s are typical, complex and site-specific. They're more interesting because you feel the terroir, but that's really relevant only if you are familiar with the terroirs of Barolo; 2005, 2001 and 1999 are the classic representatives of terroir and nebbiolo, while 2004 and 2006 are better wines for the market due to their fruitiness and body." Cordero believes that his 2005s will age even longer than the estate's 2006s, and he was not the only winemaker on my tour to express that opinion. (Numerous importers, including Omni Wines, Flushing, NY; Haw River Wine Man, Burlington, NC; and Wine Warehouse, Richmond, CA)

2008 Cordero di Montezemolo Dolcetto d'Alba

87

(\$16) Good bright red-ruby. Subdued aromas of cherry, menthol and licorice. Fruity but quite dry, with brisk acidity and firm tannins giving this dolcetto a slightly tough character. Needs to be served with food. "A good daily fruity wine," notes Cordero.

2008 Cordero di Montezemolo Barbera d'Alba

87

(\$22) Good medium-deep red. Plum and redcurrant dominate the nose. Juicy, spicy and on the lean side; a lighter, relatively delicate style of barbera with good focus, purity and length and a restrained sweetness. Cordero skipped the new oak for this vintage because he didn't think the wine was rich enough to support it, and he wanted to avoid getting more obvious tannins.



2006 Cordero di Montezemolo Barbera d'Alba Superiore Funtani

89

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2007 Cordero di Montezemolo Barbera d'Alba Superiore Funtani

90

(\$38) Good deep red. Explosive aromas of cherry, plum, leather, smoke and sweet oak, with a liqueur-like suggestion of superripeness. Big, lush, full and sweet, with a cherry liqueur flavor enlivened by obvious minerality. Still a bit youthfully disassociated following the July bottling but this very broad wine boasts excellent potential. Finishes with big, dusty tannins and outstanding lingering sweetness. The label says 14.5% but it's actually 14.9%.

2006 Cordero di Montezemolo Barolo Monfalletto

90-92

(\$45-\$56) Medium red with a hint of amber at the rim. The nose and palate hit all the Barolo food groups: strawberry, tobacco, cedar, camphor, mocha, marzipan, nuts and flowers, complicated by a light balsamic quality. Plush in the middle yet delicate for 2006 in spite of its considerable body. A very firmly built wine that finishes with big, sweet, broad tannins and lingering complexity.



2006 Cordero di Montezemolo Barolo Vigna Bricco Gattera

90-93

(\$80) Deep red. Deeply pitched aromas of plum, strawberry, chestnut, menthol and dried flowers. Then sweet in the mouth but showing more obvious structure and verve today than the Monfalletto. Conveys a stronger acid impression and finishes with serious, building tannins. In spite of this wine's concentration, Cordero views it as "fruity in an international way," which is probably not a bad thing for a producer whose wines have sometimes been a bit too traditional for modern-day drinkers

2006 Cordero di Montezemolo Barolo Vigna Enrico VI

92-94

(\$80-\$92) Medium red with an amber edge. Very ripe, complex nose melds strawberry, cherry, earth and underbrush; one senses the soil here. Penetrating but harmonious acidity gives this perfumed, ripe wine an enticing light touch. The most tannic of these three 2006s but the tannins are sweet and horizontal. Complex and suave Barolo.

2005 Cordero di Montezemolo Barolo Monfalletto

91(+?)

Medium red. Classic Barolo aromas of strawberry, chestnut, camphor, graphite and mocha, with eucalyptus and balsamic nuances. Silky on entry, then perfumed and tightly wound in the middle, with brisk acidity giving the wine a strong impression of energy. Precise red fruit flavors emerged with aeration. This may well be longer than the 2006.



**2005 Cordero di Montezemolo
Barolo Vigna Bricco Gattera**

92(+?)

Good medium red. Pungent aromas of cherry, violet, mint, sage and eucalyptus. Silky, juicy and bright, with highly perfumed flavors of red fruits, sage and mint. Youthfully imploded today but already impresses with its subtlety and energy. Bigger and sweeter than the Monfalletto. Finishes firmly tannic but not dry, with lingering flavors of dark fruits and wild mint.

**2005 Cordero di Montezemolo
Barolo Vigna Enrico VI**

93

Good medium red. The least fruity but the most complex on the nose and palate of these 2005s, with classic Barolo notes of camphor, cedar, tobacco and marzipan. Offers surprising volume and silkiness on entry, then comes across as initially sweet and lush in the middle before tightening up dramatically in the glass. The big, broad, dusty tannins give the wine a youthfully muscular quality, but the way the flavors expanded again on the very long finish suggests that this will make a classic bottle in about eight years.