



85.4

SA MONFALLETTO CORDERO DI MON- TEZEMOLO

ENRICO VI 2003
BAROLO

SWEDEN : C - Medium ruby, tawny. **N** - Touch of oak and spices, elegant fruit, red berries, flowers, spices. **P** - Very full, delicate fruit, elegant, spicy undertones, long and structured, fine persistence. This wine should be decanted a long time before enjoying, or still be kept for some time.

FRANCE : C - Great color red ruby, slightly rim evolution. **N** - Smooth, elegant nose, sweet spices, vanilla, chocolate, ripe cherry, nice toastiness, very nice. **P** - Unctuous in the mouth, firm tannins, very racy, acidity high, well supported by flavors of tea, cacao, rose leaves, dried cherry, long finish.

JAPAN : C - Clear, dense, pale garnet, orange reflections. **N** - Wooded, vanilla, mediocre quality, strong aromas. **P** - Structured, astringent, lacks elegance, unbalanced, short in end.

SPAIN : C - Clean, brilliant, low density, ruby red. **N** - Sour cherry in liqueur, spicy eucalyptus, cloves, toasted backdrop, coffee and cacao, elegant bouquet of high intensity aromas. Quite complex expression. **P** - Suave attack, then light, silky passage developing into very elegant flavors and body, top quality noble, well integrated tannins, lovely, fragrant aftertaste with hint of rounded sweet fruit. Excellent balance and high persistence.

USA : C - Medium + viscosity, dark ruby core, brown rim. **N** - New French oak? Rose petals, dried red fruit, earth, deep and intense aromas, Riserva? Complex bouquet. **P** - Spicy with oak adding to the quality with plenty of red fruit, very good quality, Riserva level, very well balanced and structured, long persistence. Youthful, well made, showing great potential.