

2008 Ferdinando Principiano (Nebbiolo)

BAROLO DOCG (DEL COMUNE DI SERRALUNGA), PIEDMONT, ITALY



Barolo ... the names slides off the tongue as easily as the wines from there grip on. It is traditionally a massive wines whose tannins can dry your palate like leather in a flash. Otherwise, in many ways, Nebbiolo is a lot like Pinot Noir, the great red grape of Burgundy, in that it is also thin-skinned, difficult to grow and possessed of beguiling aromas. And finally, like Burgundy, Barolo can be quite inconsistent. The highs are high and the lows, very low. And it doesn't come cheap.

The soil of Serralunga tends to produce intense, structured wines that need more time to mature. Wines from here differ from most other Barolos because they are most often tannic, austere, and regularly need more time to mature. So it is a bit of a surprise that, with Ferdinando Principiano, his "Barolo Serralunga is the most immediate among Barolo I produce."

"An attractive, juicy wine. The more fruit-forward side of Serralunga comes through in this plump, expressive Barolo. Super-ripe plums, black cherries, cloves and leather all add complexity on the layered finish. Overall, this is a near-term drinking wine." – 88 Points, Robert Parker's *Wine Advocate*

Recommended pairings: Beef Carpaccio with Capers and Truffle
- AND -
Grilled Skirt Steak with Truffle Butter