

## DOLCETTO

## 92 | Vietti \$21

**2009 Dolcetto d'Alba Tre Vigne** Based on a classical harmony of blue and red berry fruit, this adds a black soil richness of tannins to focus and structure the wine. It's the fruit that lasts, contrasting earthy spice with sweetness in a tight frame. For spicy beef kebabs. *Dalla Terra, Napa, CA*

## 91 | Paolo Manzone \$18

**2010 Dolcetto d'Alba Magna (Best Buy)** Licorice and rose hips, juniper and pine provide a perfumed character to this dolcetto. The fruit itself is black and smoky, like cherries muddled with herbs. A rich brew and a conversation starter, this will match braised lamb. *Quintessential, Napa, CA*

## 91 | Mauro Molino \$19

**2010 Dolcetto d'Alba (Best Buy)** This starts from a high note of cherry kirsch and raspberry then deepens to rich, pillowy tannins resonant with dark mushroom tones. Soft, generous, simple and delicious with wild mushroom risotto. *Massanois Imports, Washington, D.C.*

## 90 | Podere Ruggeri Corsini \$20

**2009 Dolcetto d'Alba** Full and richly burlled with dark, honeyed sweetness of fruit and velvety tannins, this is a delicious, crowd-pleasing dolcetto, big enough to serve with braised pork shoulder. *Panebianco, NY*

## 90 | Parusso \$20

**2010 Dolcetto d'Alba Piani Noce** Dolcetto's velvet texture provides a soft cushion for this wine's scents of black cherry, raspberry and black mushrooms. Its bright acidity will cut through pulled pork. *Montecastelli Selections, NY*

## 90 | Pecchenino \$27

**2009 Dolcetto di Dogliani Siri d'Jermu** Chewy and smooth, this has a single cherry dimension of fruit flavor with accents of roses and herbs. It finishes on a savory note, with a meaty spice that parallels pepperoni. *Vias Imports, NY*

## 88 | Pasquale Pelissero \$17

**2010 Dolcetto d'Alba Cascina Crosa (Best Buy)** Red cherry scents brighten this wine's darker notes of fruit and the charred edge of its tannins. It's a round, smooth dolcetto to match gamey meats, from squab to heritage pork. *Massanois Imports, Washington, DC*

## 87 | Marcarini \$18

**2009 Dolcetto d'Alba Fontanazza (Best Buy)** A black-fruity, meaty-textured dolcetto, this tightens up into a short finish. For charcuterie. *Empson USA, Alexandria, VA*

## 87 | Poderi Colla \$19

**2008 Dolcetto d'Alba Pian Balbo (Best Buy)** This satin-textured wine has the scent of French roast coffee, a rich red even as the edge of its color begins to brown and the warmth of its alcohol starts to show. Firm and juicy with a lot of wood smoke, this is ready to slow-smoked beef ribs. *Empson USA, Alexandria, VA*

## 86 | Pasquale Pelissero \$17

**2009 Dolcetto d'Alba Cascina Crosa (Best Buy)** Smooth, black and plummy, this is showing a hint of oxidation in the color and nutmeat aroma. A light, peppery red for stuffed cabbage. *Massanois Imports, Washington, DC*

## 85 | Beni di Batasiolo \$13

**2010 Dolcetto d'Alba (Best Buy)** An old-fashioned Italian red, this is bitter and bright, with scents of espresso beans over dark fruit. For cured sausages. *Boisset America, San Francisco, CA*

## 85 | Cantina Clavesana \$10

**2010 Piemonte D'OH Dolcetto (Best Buy)** A rustic dolcetto with scents of cured meats and raisins, this is dry in the finish. The austere tannins will match salumi. *Clavesana USA, Manhasset, NY*

## LANGHE ROSSO

## 92 | Rocche dei Manzoni \$69

**2004 Langhe Quatr Nas** Twenty years after the first release of Bricco Manzoni, Valentino Migliorini created this blend of nebbiolo, cabernet sauvignon, merlot and pinot noir in 1996. This 2004 is tighter and tenser than the Bricco Manzoni (also recommended here, but from the 2005 vintage). It's an intriguing blend, the tannins still youthfully aggressive, the nebbiolo and cabernet character still battling for dominance. It finishes dry, a black and austere wine for a truffle risotto with roast lamb. *Vignaioli Selection, NY*

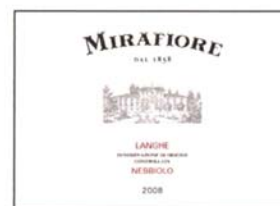
## 91 | Rocche dei Manzoni \$63

**2005 Langhe Bricco Manzoni** Valentino Migliorini, an Emilia-Romagna restaurateur turned Piemontese winemaker, developed this nebbiolo-barbera blend as a way to manage the challenging Barolo vintage of

1976. Aged in French barriques, it set a new textural direction for Piedmont wines. The tannins in this latest release have the rich smoothness of barrique aging, their fineness layered with fat, spicy fruit. Enhanced by herb and pencil lead scents, this would be a complex partner to squab roasted with wild mushroom stuffing. *Vignaioli Selection, NY*

## 90 | Brandini \$23

**2009 Langhe Filari Corti Nebbiolo** As round and smooth as a pebble, this balances a touch of volatility with plenty of clean, black cherry-scented fruit. The aroma is smoky, earthy and forward. Serve it with a rustic country pâté. *Dark Star Imports, NY*



## 89 | Casa E. di Mirafiore \$30

**2008 Langhe Nebbiolo** This has the fine nebbiolo scent of fruit ripened in the fog-bound hills of Alba—sweet cherries and peppery cherry skin tannins. Simple and solidly built, it's a light-bodied red for filet seared rare. *Domaine Select Wine Estates, NY*

## 86 | Cantine Lanzavecchia \$12

**2010 Langhe Rosso Cren del Riccio** A sappy, red-fruited blend of barbera, dolcetto and merlot, this has a touch of tarry reduction in the flavor. Its warm scents of eucalyptus last. For braised beef. *Saranty Imports, Harrison, NY*

## 85 | Paolo Manzone \$18

**2009 Langhe Rosso Ardi** Black and sweet in aroma, bright and bitter in flavor, this is a high-toned red that may need a few months to settle down. *Quintessential, Napa, CA*

## 84 | Monchiero \$15

**2009 Langhe Nebbiolo** More about spice than fruit, this is an austere, light-bodied red for prosciutto. *The Marchetti Co./Scoperta Importing, Cleveland Hts., OH*

## MONFERRATO

## 90 | Villa Sparina \$68

**2006 Monferrato Rosso Rivalta** Predominantly barbera from a south-facing slope of clay-limestone soils, this ages in barrique for 18 months. Together with bottle age, that time has brought the black pepper-scented