

Tasting Report: Showing Off Their Energy

Vietti Barbera d'Asti La Crena 2006 \$50 ★★★
 Ripe, energetic and tangy, with lively flavors of fruit and earth.
 (Dalla Terra, Napa, Calif.)

Bartolo Mascarello Barbera d'Alba San Lorenzo 2008 \$45 ★★★

Zesty and beautifully balanced with subtle, savory fruit and smoke flavors. (Robert Chadderdon Selections, New York)

Bruno Giacosa Barbera d'Alba 2008 \$30 ★★½
 Classic barbera, slightly bitter and tensely balanced between sweet and savory. (Leonardo LoCascio Selections/Winebow, New York)

BEST VALUE
Michele Chiarlo Barbera d'Asti Le Orme 2008 \$13 ★★½

Densely textured yet understated with floral aromas and flavors of purple fruit. (Kobrand, New York)

Cigliuti Barbera d'Alba Compass 2008 \$24 ★★½
 Lingering fruit and floral flavors with a touch of oak.
 (David Vincent Selection, New York)

Elio Grasso Barbera d'Alba Vigna Martina 2008 \$35 ★★½
 Straightforward and savory with earthy fruit flavors and a little oak.
 (Martin Scott Wines, Lake Success, N.Y.)

Vietti Barbera d'Alba Tre Vigne 2008 \$22 ★★½
 Pleasing, long-lasting flavors of plums and spices.
 (Dalla Terra)

Giacomo Conterno Barbera d'Alba Cascina Francia 2008 \$50 ★★
 Brash, spicy flavors of fruit and minerals, but slightly unbalanced.
 (Polaner Selections, Mount Kisco, N.Y.)

Coppo Barbera d'Asti Camp du Rouss 2007 \$19 ★★
 Direct and sprightly with earthy, floral flavors.
 (Leonardo LoCascio Selections/Winebow)

Pio Cesare Barbera d'Alba 2008 \$25 ★★
 Silky texture and flavors of black fruit, but oakiness is overbearing.
 (Maisons Marques et Domaines, Oakland, Calif.)

WHAT THE STARS MEAN:

Ratings, up to four stars, reflect the panel's reaction to the wines, which were tasted with names and vintages concealed. The wines represent a selection generally available in good retail shops and restaurants and on the Internet. Prices are those paid in shops in the New York region.

Tasting coordinator: Bernard Kirsch

