



90 | Fattoria San Giuliano \$41

2006 Barbaresco (Best Buy) This carries dark, earthy truffle and bright strawberry scents until it hits a massive wall of spice. Dense, bold and juicy, there's enough acidity to keep it from feeling heavy. It's a lot of wine, powerful rather than fresh, suited to decanting for steak. *Vignaioli Selection, NY*

88 | Pasquale Pelissero \$36

2007 Barbaresco Brisso San Giuliano (Best Buy) A light and funky nebbiolo, this wine's anise-scented tannin pulls aside to reveal a lot of earthy, barnyard character. The fruit is grapey and simple, with a rose scent that lasts. Decant it for flank steak. *Masanois Imports, Washington, DC*

BAROLO

95 | Sandrone \$195

2005 Barolo Cannubi Boschis Boschis is located at the northern reaches of Barolo's Cannubi hill, across the valley from Sandrone's winery. The vines, planted in 1978, face south-southeast on 4.7 acres of calcareous clay. Fermented with indigenous yeast and aged in 500-liter French oak casks for two years, this 2005 is massive: You can feel its huge tannic presence even before it hits the mouth. There isn't a lot of aroma up front—black and brooding, then extreme in its earthiness, with enough sweet cherry fruit to balance the tannic intensity. If you don't mind being grabbed by the collar, you might realize a moment later how much detail there is in the flavor and how the supple texture has cuddled up next to you. Or something like that—especially if you taste it a day or two after it's first opened. A monumental Barolo, this won't begin to reach peak drinking for 15 to 20 years. *Vintus, Pleasantville, NY*

94 | Ceretto \$252

2005 Barolo Bricco Rocche Bricco Rocche The Cerettos regard this 4.3-acre site on a hilltop in Castiglione Falletto as their most

prized Barolo cru. They planted it in 1978 and produced the first cru bottling in 1982. Aged in French barriques, the wine delivers a lot of oak spice, with an equal or greater proportion of earthy distinction. The bold, sweet tannins coat the mouth in blackness, resonant with anise, porcini, truffle and chestnut flavors, and a juiciness that seems to emerge from that base layer of tannin. Air infuses the weight of the wine with dimension and motion; the longer you sit with it, the more expansive it becomes. This will reward patient cellaring—for a decade or more. *Wilson Daniels, St. Helena, CA*

94 | Poderi Luigi Einaudi \$100

2006 Barolo Nei Cannubi Grown at the Einaudi's estate vineyard, this balances the perfumed, sweet oak spice of modern, barrique-aged wine with the stodgy, old-fashioned power of nebbiolo. In the first taste it's luscious and delicious; in the next, the cherry flavors constrict along with the tannin, lasting with the spicy dust of pollen on fruit. That fruit perseveres beyond the oak, though the wine is still engaged in a turf battle, needing years to mellow and build on its vineyard expression. *Empson USA, Alexandria, VA*

93 | Giacomo Brezza \$79

2005 Barolo Sarmassa This grows on a south-southwest facing slope in the commune of Barolo, the vines planted in 1941 and 2000, the soils a mix of sand, silt and clay. The Brezza family produces a classical style of nebbiolo, this one softened by the site to gentle tannins that seem to prick the tongue like pepper. The wine's power builds in the end, the tannins melding with a tart cherry note, finishing savory and long. Since the Brezzas did not make Bricco Sarmassa in 2005, that selection went into this wine. *A.I. Selections, Astoria, NY*

93 | Cascina Adelaide \$95

2005 Barolo Preda Adelaide's Preda cru grows at a 1,100-foot elevation on a southwest-facing hillside in Barolo. The 2005 is all potential for now, as black-purple as an eggplant, with heady scents of truffle, rose and anise bound into the tannins. It's a substantial wine, needing six to eight years in the cellar to begin to show itself. (*W&S*, 4/10) *Tesori Wines, Los Angeles, CA*

93 | Elvio Cogno \$115

2005 Barolo Bricco Pernice Scents of raspberries and truffles combine in this sophisticated, formidable wine. The tannins feel cool and fruit driven, earthy and dark red, their structural strength more delicate than ex-

tracted. This grows on a five-acre parcel in the Ravera cru of Novello, where Cogno farms the Lampia clone of nebbiolo at an elevation of 1,250 feet. *Vias Imports, NY*

93 | Poderi Colla \$73

2006 Barolo Dardi le Rose Bussia There's a cool savor to this wine, like the scent and feel of a handful of truffley earth. Layered over that cool earthiness is delicate red fruit, lacey and transparent, with an ethereal spiciness that lasts. This has the true power of nebbiolo, a mouthwatering delicacy that seems to last for minutes. Cellar it and the wine's power should only become more apparent. *Empson USA, Alexandria, VA*

92 | Cascina Adelaide \$99

2006 Barolo Preda Seriously tannic, this wine explodes with earthiness, flint and graphite while a core of tart red fruit powers on through the finish. Herbal notes of raspberry leaf lend complexity. This is young and potent, a wine to check on ten years from the vintage. *Tesori Wines, San Francisco, CA*

92 | Ceretto \$88

2005 Barolo Bricco Rocche Prapò From Ceretto's vineyard in Serralunga d'Alba, six acres of iron-rich clay, silt and sand planted in 1972, this is the brightest of their Barolo crus in 2005, with freshness in the tannin, suppleness to the fruit and a dandelion-green riff of acidity that soars above, pulling the wine up as the tannin keeps it earthbound. At its heart, the wine is refined and mouthwatering, suited to years of development in the cellar. *Wilson Daniels, St. Helena, CA*

92 | Poderi Luigi Einaudi \$99

2006 Barolo Costa Grimaldi A selection from Einaudi's Vigna Terlo, planted in 1962 in the commune of Barolo, this wine aged in large oak casks for two years. It's tense and spicy as a young wine, with scents of cumin and persimmon adding to the redness of the fruit. Fine acidity makes this mouthwatering, balanced by a touch of sweetness in the finish. For the cellar. *Empson USA, Alexandria, VA*

92 | Gagliasso \$49

2005 Barolo Rocche dell'Annunziata (Best Buy) At first this appears to be a bold, international style of wine, with sweet cherry flavors and the kind of generous texture that barrique aging can give. Air brings out more distinction—the character of the tannin develops and its power becomes clear, if not almost overwhelming. Built for the cellar, this needs six or six years to mellow and evolve. *A.I. Selections, Astoria, NY*