



year's best **Piedmont Reds**



plum. Beautifully balanced and enjoyable now, especially with a slow-roasted pork shoulder. *Dalla Terra, Napa, CA*

**91 | Boroli** \$35  
**2004 Barbera d'Alba Fagioli** Impressively concentrated, this balances ripe fig and blackberry flavors with mushroom earthiness. It's an ambitious wine—barbera pumped—but bright acidity keeps the flavors fresh and the palate light. Give it another year in the cellar before serving with braised beef. *Dalla Terra, Napa, CA*

**91 | Hilberg-Pasquero** \$23  
**2006 Barbera d'Alba** A cool mist character lifts this wine's ripe blackberry and strawberry flavors. The texture feels full and rich yet there's plenty of acidity to give it drive. Decant a bottle for sausages fresh from the grill, served with polenta. *Vignaisi Selection, NY*

**90 | Tenimenti Fontanafredda** \$40  
**2007 Barbera d'Alba Papagena** There's a core of vibrant acidity under the ripe strawberry flavors in this juicy, full red. It stays floral and lifted through the finish. Delicious with fresh ravioli filled with lamb and mint. *Domaine Joliet Wine Estate, NY*

**90 | Gagliasso** \$23  
**2006 Barbera d'Alba** There's a leathery undertone to the crushed red berry flavor in this gentle red. It's appealing and rustic, balancing its juiciness with dried spice. Try it with roast quail. *Angel's Share Wine Imports, Brooklyn, NY*

**90 | Renato Ratti** \$17  
**2006 Barbera d'Alba Torrighione** This youthful and energetic red balances ripe cherry and fresh peppermint in a way that's vibrant and fresh. The finish is marked by a gentle savory note, making it an ideal pizza wine. *Dreyfus, Ailly & Co., NY*

**88 | Tenimenti Fontanafredda** \$15  
**2008 Piemonte Briccotondo Barbera (Best Buy)** Bright and clean, with juicy raspberry flavor and vivid acidity, this is a simple, everyday kind of wine. Open it with a mushroom pizza. *Domaine Joliet Wine Estate, NY*

**87 | Castelver**  
**2007 Piedmonte Barbera** Suggesting red Italian flavors, finishing with

note that edges on volatility. A heavy wine for pizza. *Vino Import, NY*

**86 | Massimiliano Vivalda** \$18  
**2004 Barbera d'Asti I Clumbe Barbera (Best Buy)** Sharp herbal scents contrast ripe plum flavors in this chewy red. For pizza. *Testa Wines of the World, Oyster Bay, NY*

**Dolcetto**

**92 | Sandrone** \$27  
**2007 Dolcetto d'Alba** Delightfully floral, with juicy cherry flavors and bright acidity, this is irresistible dolcetto. As it gains depth with air, notes of violet, lavender and cherry shift its precision toward elegance. The fresh finish makes this an ideal match for sautéed duck breast. *Vino, Pleasantville, NY*

**90 | Ceretto** \$25  
**2007 Dolcetto d'Alba Rossana** This dolcetto balances ripe plum flavors and violet notes against an earthy frame. The flavor shifts from dark fruit to red cherry as the wine takes on air, a spice-tinged match for sausage pizza. *Wilson Daniels, St. Helena, CA*



**90 | La Querciola** \$17  
**2006 Dolcetto di Dogliani Carpeneta** Reduced at first, this takes time to reveal ripe, dense cherry fruit brightened by acidity. The flavors are cool and sweet, the finish marked by a subtle, complex herbal dimension. *Vignaisi Selection, NY*

**Langhe**

**93 | Produttori del Barbaresco** \$25  
**2007 Langhe Nebbiolo** Blended from a

structure feels as influenced by acidity as it is by tannin. The flavors are lifted and brisk, the ripeness of the vintage checked by the wine's brightness. An impressive effort, this is worth cellaring a few years if you can resist its charm. Otherwise, decant a bottle for fresh pasta with pork ragù. *Vino Import, NY*

**93 | Vietti** \$25  
**2006 Langhe Perbalco Nebbiolo** Made from a selection of Vietti's Barolo vineyards, this feels as dense and structured as a young wine from Castiglione Falletto. Gripping by earthy tannins when first poured, the wine gradually reveals aromas of black cherry, rose and fresh mint as it takes on air. It's remarkably fresh, the flavors brisk and vibrant after three days. The fair price makes it worth stocking up on several bottles of this wine, a few for the cellar and one to decant now with a savory lamb ragù. *Dalla Terra, Napa, CA*

**90 | Massolino** \$38  
**2006 Langhe Serralunga d'Alba Nebbiolo** Scents of tobacco and dried rose add a savory dimension to this wine's sweet black cherry and fig flavors. It grows more floral with air, its gentle tannins gripping the ripe fruit. Finely composed, it's a good match for lamb meatballs. *Domaine Joliet Wine Estate, NY*

**90 | Prinsi** \$32  
**2007 Langhe Sandrina Nebbiolo** Scents of red cherries combine with darker fruit flavors in this richly styled nebbiolo. It's a big wine, complex in its interplay between fruit-skin tannin and bright acidity. Ready to decant for a grilled pork chop. *Enote Import, Danne, CD*



**90 | La Querciola** \$22  
**2006 Langhe Barillon** This wraps ripe cherry flavors in sweet coffee-scented tannin. It grows bright with air, the notes of damp earth and black cherry shining through the finish. It's a subtle wine to serve with braised short ribs. *Vignaisi Selection, NY*

**86 | Massimiliano Vivalda** \$18  
**2004 Barbera d'Asti I Clumbe Barbera (Best Buy)** Sharp herbal scents contrast ripe plum flavors in this chewy red. For pizza. *Testa Wines of the World, Oyster Bay, NY*