

## Cappellano 2015

Cappellano is best known for crafting ultra-traditional and soulful Barolo with a natural focus on the western slopes of Serralunga d'Alba. Here in the Gabutti cru we see the darker side of Nebbiolo within the greater Barolo zone. However, Augusto Cappellano's organic approach and low sulphur regime endows these wines of stature with a delicate and sensual side that stands apart from his contemporaries. With only four hectares the demand for these wines far outweighs supply. The Piè Franco from pre-phyloxera own-rooted vines is also located in the Gabutti cru, but shows a more lifted and ethereal side as compared to the Pié Rupestris. The whispers heard on this ultra-rare bottling surround the belief that this is what Barolo tasted like before American rootstocks were forced to be grafted to the majority European vines.

*Please note Cappellano releases a year behind other producers, so 2015 is the latest release, we will see the 2016's this time next year.*

## 2015 Barolo Releases – Cappellano



“It's always a pleasure to sit down with Augusto Cappellano to taste the new releases. Both the 2016s and 2015s are typical of their respective vintages. In 2016, the wines are incredibly refined, while the 2015s are more overt. Over the last few years, Cappellano has made small refinements to his approach. The wines are made with a gentler hand and are bottled with two years in cask (as opposed to three), which really allows the purity of the fruit to come through. These remain some of the most human wines in Piedmont. Sadly, they have become very hard to find. For what it's worth, I drink them whenever I can. Years ago, Baldo Cappellano asked me not to rate his wines, so all Cappellano wines show up on our database as NR.” **Antonio Galloni**



## **2015 Barolo Piè Rupestris, Cappellano @ £1,100 c/s In Bond – 6**

cases available (6 bts per case)

Ample and beautifully textured, Cappellano's 2015 Barolo Rupestris is shaping up to be a jewel of a wine. Dark cherry, raspberry, plum, spice and rose petal are all vibrant in the glass in an exuberant, racy Barolo. I imagine the 2015 will be even better once some of the baby fat has melted away, but it is incredibly compelling and delicious, even in the early going.

**Antonio Galloni (November 2018)**

The 2015 Barolo Barolo Rupestris is a classic Rupestris built on texture, volume and resonance. Of course, the 2015 still needs quite a bit of time in bottle to come together, but it is wonderfully deep and fleshy today. Hints of dried flowers, sage, mint and crushed raspberry develop in the glass, but more than anything, the Rupestris is a wine of breadth and resonance. The 2015 marries hedonistic pleasure with classicism in a wine that is truly compelling.

**Antonio Galloni (November 2019)**



## **2015 Barolo Piè Franco, Cappellano @ £1,600 c/s In Bond – 4 cases** available (3 bts per case)

All the best elements of the Cappellano house style come together in the 2015 Barolo Piè Franco. Specifically, the 2015 Franco has a level of textural depth that plays off the more perfumed, lifted notes that are so typical of this wine. Silky, aromatically deep and striking in its beauty, the 2015 Piè Franco is a gorgeous Barolo from Augusto Cappellano. The long, sublime finish leaves a lasting impression. In a word: Dazzling.

**Antonio Galloni (November 2018)**

The 2015 Barolo Piè Franco is ethereal and elusive, as the best vintages of this wine tend to be. Freshly cut flowers, dried herbs, spice, sweet red cherry and kirsch are all beautifully lifted here. Silky tannins add to an impression of total grace in a very pretty, nuanced Barolo that is so captivating. All of the elements just come together effortlessly in the glass. The 2015 is a classic Piè Franco built on nuance and understatement.

**Antonio Galloni (November 2019)**

*Offered subject to remaining unsold and final written confirmation.*

*Delivery will be charged at cost.*

*Wines to be shipped winter 2020.*