

Paolo Scavino

2016

The Scavino estate is one of Piedmont's finest with holdings in Barolo's greatest Crus: Bric del Fiasc and Monvigliero. Enrico Scavino is one of the pioneers responsible for the great reputation Piedmont has today. Since the 1980s he has been crafting benchmark modern Barolo. Through high fermentation temperatures, short maceration and finishing in a mixture of French oak barriques and the larger traditional 'Botti' casks, Enrico makes svelte wines whose polish and sophistication enhance rather than shroud their character and typicity.

Since the two daughters, Elisa & Enrica, became involved they have been reducing the oak and using more traditional vinification techniques, and the wines have only gotten better.

Elisa Scavino began some interesting and exciting trials in 2016 with open top, tronconic wooden fermentation vats. The guinea pig was Ravera, half produced in this new but traditional way and half with the more typically Scavino roto-fermenters. The results are extremely promising, yielding a wine of great vitality and translucency.

According to Enrica Scavino 2016 is *"the vintage that producers all dream of. Winter was quite late, there was lots of rain in March and April, so Spring started around May. Summer weather was warm but not extreme and the weather kept steady until beginning of November. There was a slow but perfect maturation."*

Critics have started to notice, and whilst they are yet to be scored, Scavino 2016's are some of the finest from the region.

Barolo Crus

2016 Barolo Monvigliero

£270 c/s In Bond (6 bts per case)

From the Grand Cru of the village of Verduno, known for its soils of limestone mixed with veins of chalk. This and the southeast exposure and altitude of 310 meters create wines of extreme elegance. This vineyard lies in a very special microclimate: warm during the day and cool at night thanks to the fresh air currents from the Tanaro river.

Combined elegance and finesse on the nose with power and longevity on the palate. Composed spicy red fruit and good wood integration. Round, noble, velvety tannins and a core of compact dark fruit. Creeping acid and a millefeuille of minerals that are gradually exposed with time in the glass.



2016 Barolo Bric dël Fiasc

£360 c/s In Bond (6 bts per case)

£130 per Magnum In Bond (1 Magnum per case, OWC)

This is the darling of the house of Scavino, and the wine that made them famous when they first vinified it separately in 1978. The vineyard with an average altitude of 260 meters above sea level has the most complex soil of the firms's crus, with a mix of whitish-grey limestone and yellow sandstone. The oldest vines hail from 1938 and produce very few grapes.

Suave modern and glossy. Aromatic fruit supported brilliantly by perfectly fused, creamy oak. More open and less compact than Cannubi. Full bodied sweet cherry, mocha and strawberry characteristics. Primary but with lots of layers and vigour. Exuberant and flashy with a well-matched oak influence and structure. There is plenty to hang your hat on here! Bric dël Fiasc is Piedmontese dialect for Bricco Fiasco, the top of the Fiasco vineyard.



2016 Barolo Carobric

£270 c/s In Bond (6 bts per case)

Eighty percent of this Barolo comes from the celebrated Rocche di Castiglione cru in Castiglione Falletto, where vines are situated 350 meters above sea level and have southeast exposures. The soil is predominately Arenaire di Diano d'Alba, or alternating layers of sandstone and sandy, clay marls. The rest of the grapes come from Cannubi and Bric del Fiasc.

Ripe beautiful fruit, crushed flowers and strawberries, a seductive style with velvety tannins. A full body cushions the acidity. Interesting aromatically, inviting and sensual on the palate. It is hard not to be charmed by this, fluid and enticing.



2016 Barolo Bricco Ambrogio

£225 c/s In Bond (6 bts per case)

Located in Roddi, this is one of the Langhe's little known crus. Realizing it had great potential, Enrico Scavino acquired a parcel in 2001, and just a year later this was his only cru not destroyed by hail during the notorious 2002 vintage. Bricco Ambrogio is the most charming of the Scavino Barolos, with intense perfumes.

Blue fruit with some spiciness. Creamy flower and sweet plum flavours. Not complex but gentle, fluid and easy to enjoy. The top cru of the lesser-known commune of Roddi, a very windy terroir exposed south east and planted at 150 metres above sea level.



2016 Barolo Ravera

£270 c/s In Bond (6 bts per case)

Located in Monforte d'Alba, this very steep slope faces south and southeast and has combination soils of calcareous marls and clay layered with veins of sand, the vines here generate concentrated flavours and remarkable depth.



Very fresh and vivid, small berry alpine fruits and crisp tannins. Juicy with a stony structure and medium body - energetic and zippy. Palate-cleansingly delicious. The only cru in 2016 produced by fermenting half in tronconic wooden vats (45 days on skins) and half rotor-fermenters. This is the second vintage of a new Scavino acquisition – 3ha of 35-40 year old vines in Ravera which, at 430 metres altitude, is their highest vineyard and the last to be harvested. A cool and windy terroir that faces east from which only 6000 bottles are produced, the rest is sold in bulk.

2016 Barolo Prapò

£270 c/s In Bond (6 bts per case)

Of the five sub-zones that can be referred to as Cannubi, this is definitely the smallest, with a total area of a little less than 2.5 hectares. The cru, with East / South-East exposure, caps the highest part of Valletta and is the highest point of the entire hilled area, The sandy soil matrix (Marne of St. Agatha Fossils) and the particular micro-climatic conditions (the altitude and excellent ventilation give valuable temperature ranges) make it an exceptionally complex and elegant wine.

Silky dark fruit cloaks the palate with ferrous notes of blood and iron, some orange and stones. A fleshy richness covers the tannins. A full bodied style with lots of complexity. Finishes long and sweet. Enrico bought the plot in 2008 and re-worked the soil, planting the vineyard in 2010 with a massale selection from across the estate. So, despite their young age, the vines here are producing fewer bunches and smaller grapes than under the previous ownership.



Barolo Riserva

2013 Barolo Riserva Rocche dell'Annunziata

£695 c/s In Bond (6 bts per case)

From the famed cru in La Morra, where vines reach 385 meters above sea level and benefit for south and southeast exposures. Vines were planted in 1950 and in 1991 and the subsoils contain sandstone and sand interspersed with calcareous marls.

Aromas of white truffles and dried red cherries here with an earthy nuance that makes for a complex and compelling nose. The palate has a deep and dense shape and delivers a wide array of rich cherry and plum flavors. Some handy spice here, too. Drink or hold.

95 Points, James Suckling

Pale-medium, slightly opaque garnet. Nutty, spicy oak, over ripe red cherry and dried thyme, with early stages of old leather and dried tobacco development. Compact, high, chalky tannins that are not close to ready, but enough density of flavour that should allow these to melt and come into balance. Long.

17.5++ Points, JancisRobinson.com



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Delivery will be charged at cost.

Wines to be shipped spring 2021.