

## Fratelli Alessandria 2017

Here are the 2017's from Fratelli Alessandria, which are beautiful wines in any vintage, and again in 2017.

Balanced orders will be given priority over just Monvigliero orders...

Vittore Alessandria's 2017 Barolos are among the finest wines of the vintage. Consistency is always a hallmark of top estates, and that is exactly what readers will find here. Alessandria's 2017s are deep, fleshy and full of character. The 2017s spent 30-35 days on the skins, with extended maceration in which the cap is floating, but not totally submerged. The malolactic fermentation was in steel, after which the wines were racked into cask and then bottled with 34 months in oak. "The challenge was keeping temperatures low in fermentation to help extend the ferments and retain as much freshness as possible," Alessandria told me. "Excess drought was more of an issue than the heat. Harvest was about 25 days ahead of 2016. Analytically, the 2017s are similar to the 2015s."

**Antonio Galloni**

***"Vittore Alessandria's 2017 Barolos are among the finest wines of the vintage."* Antonio Galloni**



### 2017 Barolo del Comune di Verduno

**£190 c/s In Bond** – 8 cases available (6 bottles per case)

The 2017 Barolo del Comune di Verduno is an absolutely gorgeous wine. This is the first vintage in which the Barolo 'classico' becomes a Barolo del Comune di Verduno, in other words, a wine only from Verduno. Pliant and deep, the 2017 is striking right out of the gate. A wine of tremendous balance, the 2017 is a total pleasure to taste. Today the flavors are naturally quite primary, but there is so much to like. Bright red berry fruit,

blood orange and spice punctuate the finish. Vineyard sites are Rivarocca, plus smaller pieces from Pisapola, Campasso, Rocche dell'Olmo and Boscato.

**92 Points, Antonio Galloni**



### 2017 Barolo San Lorenzo di Verduno

**£275 c/s In Bond** – 8 cases available (6 bottles per case)

Rich, bold and effusive, the 2017 Barolo San Lorenzo di Verduno shows the darker side of Nebbiolo from Verduno, as it always does. Black cherry, gravel, licorice, game, spice and cured meats are some of the many aromas and flavors that develop in the glass. Broad and ample, with tons of punch, the 2017 San Lorenzo delivers the goods, and then some.

**95 Points, Antonio Galloni**



### 2017 Barolo Gramolere

**£300 c/s In Bond** – 10 cases available (6 bottles per case)

**£120 per Magnum In Bond** – 6 Magnums available (1 Magnum per case)

The 2017 Barolo Gramolere is a powerful, tightly wound wine full of Monforte tension. Readers will have to be patient. Dark-fleshed fruit, spice, menthol, licorice and sage add layers of aromatic intrigue to this firm, hulky Barolo. The 2017 takes all the Gramolere

signatures and turns up the volume.

**94 Points, Antonio Galloni**



## 2017 Barolo Monvigliero

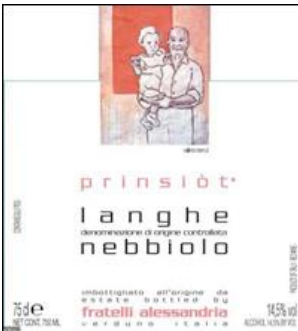
**£375 c/s In Bond** – 12 cases available (6 bottles per case)

**£145 per Magnum In Bond** – 6 Magnums available (1 Magnum per case)

**£300 per Double Magnum (3L) In Bond** – 1 available (1 Double Magnum per case)

The 2017 Barolo Monvigliero marries the raciness of the year with the floral lift and elegance of this great Verduno site. More than anything, the 2017 is a Barolo of pure and total sensuality. Even so, there is more than enough tannin to allow the 2017 to drink well for many years to come. It is very clearly one of the wines of the vintage. The rich, substantial finish is a thing of real beauty.

**96 Points, Antonio Galloni**



## 2019 Langhe Nebbiolo Prinsiòt

**£95 c/s In Bond** – 13 cases available (6 bottles per case)

## 2018 Langhe Nebbiolo Prinsiòt

**£95 c/s In Bond** – 3 cases available (6 bottles per case)

This is a handy and versatile wine to drink on an open patio or porch under the stars. The Fratelli Alessandria 2018 Langhe Nebbiolo Prinsiòt is silky, smooth and very delicate. It's almost fragile I'd say. Wild berry and sour cherry aromas intermingle with lilac, violet and rose hip. The entire choreography here is graceful and detail-oriented. With only 9,000 bottles released, at this reasonable price, I'd recommend buying this beautiful wine by

the case, not by the bottle.

**92+ Points, Monica Larner, The Wine Advocate**



## 2020 Verduno Pelaverga Speciale

**£95 c/s In Bond** – 16 cases available (6 bottles per case)

## 2019 Verduno Pelaverga Speciale

**£95 c/s In Bond** – 10 cases available (6 bottles per case)

*Native to Verduno in Piedmont, the grape typically shows a strong layer of freshly milled white pepper. That's exactly what you get here! Orange peel, spice, dried cherry and mint are nicely lifted with pretty, savoury Pelaverga notes that linger in the*

*background.*

It's such a treat to taste this wine, and I always look forward to these samples. You'll also get a kick out of the Fratelli Alessandria 2019 Verduno Pelaverga Speciale. The wine pours from the bottle with a ruby-pink color that almost matches the electric-pink color seen on the bottle capsule. The bouquet is focused predominately on those very indigenous smells of white pepper that are so distinctive to the Pelaverga grape. The mouthfeel is lean, clean and streamlined, but no matter: the enormous personality you get on the nose makes up for that thinness. You could drink this red wine as you would a white or rosé, pairing it with a summery dish such as an insalata caprese. Some 22,000 bottles were produced.

**91 Points, Monica Larner, The Wine Advocate**

***Also available the recent releases of these three other Piemontese varieties. Some of the best examples are made by Fratelli Alessandria.***

**2020 Barbera d'Alba**

**£90 c/s In Bond** – 3 cases available (6 bottles per case)

A fine wine in itself, the Barbera variety has high acidity which marries perfectly with the Piemontese cuisine. If you haven't tried Barbera yet you really should!

**2020 Dolcetto d'Alba**

**£80 c/s In Bond** – 2 cases available (6 bottles per case)

The staple lunch wine in Piemonte, this goes so well with a bowl of pasta. Crunchy fruit, much more easy drinking than the more noble Barolo, and great value.

**2019 Langhe Favorita**

**£90 c/s In Bond** – 4 cases available (6 bottles per case)

A very rare Piemontese white variety, produced in very small quantities.

Soft and yielding, the Langhe Favorita is a mellow and easy-drinking white wine with mild citrus tones followed by peach and honeydew melon. The Favorita grape offers lean structure with balanced acidity to refresh the palate.

Please let me know your requirements.

Wines to be shipped autumn 2021.

Delivery charged at cost.