

## Elio Grasso 2017

Yesterday saw the release of Antonio Galloni's review (Part 1) of 2017 Barolo. We are delighted to start our 2017 offer with the exceptional wines of Elio Grasso.

I'm finding Piedmont is getting more and more like Burgundy, follow the top producers, irrespective of vintage – they seem to excel year in, year out! We've been working with Gianluca Grasso for many years, and luckily receive a generous allocation, so we are able to offer a sizeable quantity. Do take advantage of this as this will nonetheless sell out.

Whilst we are offering the Barolo Ginestra Casa Matè & Barolo Gavarini Chiniera for sale separately, do take advantage of the special parcel offer – and as an added incentive, parcel buyers will get their cases packed in wood as opposed to cardboard at no extra cost!

***"In tasting, the 2017s are mid-weight Barolos with the classic structure of Nebbiolo. They are often intensely aromatic. Acids and tannins are prominent in many wines. The fruit profiles are ripe, often distinctly red-toned, but not cooked or over-ripe. Perhaps most importantly, the 2017 Barolos are very true to site, which is always a concern with vintages marked by warm weather. The best 2017s are exceptionally polished, vivid and flat-out delicious."*** Antonio Galloni

***"Gianluca Grasso made some of the most thrilling wines of 2017. The wines stand out for their exceptional finesse. Grasso is one of a handful of estates with 2017s that approach the level of the 2016s. That is the highest compliment I can pay the wines."*** Antonio Galloni

"The Gavarini is a bit more focused, while the Ginestra is a bit darker and broader. Both wines are riveting. Macerations were a bit shorter than normal, but with submerged cap vinification, which is typical here. As always, the Barolos are aged in cask. Readers should note that there is no Barolo Riserva Rùncot in 2017. The next release for that wine is the 2015." **Antonio Galloni**

"We are looking for 200 days between budbreak and harvest, that is typical for us," Grasso told me. "In 2017, we had 185, so the growing season was shorter than normal, but not as extreme as 2011, where we had 170 days from budbreak to harvest. We did two green harvests to try to balance the vineyard as much as possible." That certainly seems to have worked. These are special wines from one of Piedmont's most admired families.

### **2017 Barolo Special Parcel Offer – Elio Grasso**

**One case of each of the wines below for a parcel price of £630 In Bond**

*Only 25 parcels available*

*(parcel contains 1 x 6 Barolo Ginestra Casa Matè 2017 & 1 x 6 Barolo Gavarini Chiniera 2017)*



**2017 Barolo Ginestra Casa Matè, Elio Grasso**

**£330 c/s In Bond** – 25 cases available (6 bottles per case)

**£115 per Magnum In Bond** – 18 magnums available (OWC/1)

The 2017 Barolo Ginestra Casa Matè is a dark, mysterious wine. Black cherry, menthol, tobacco, licorice, spice, new leather and pine meld together in a super-classic expression of Ginestra. Deep, rich and enveloping, the 2017 is so impressive in the early going. Here, too, the finesse of the tannins is remarkable.

**96 Points, Antonio Galloni**



**2017 Barolo Gavarini Chiniera, Elio Grasso**

**£330 c/s In Bond** – 25 cases available (6 bottles per case)

**£115 per Magnum In Bond** – 18 magnums available (OWC/1)

Grasso's 2017 Barolo Gavarini Chiniera is fabulous. In fact, the Gavarini is easily one of the wines of the vintage because it retains all of its classic signatures, which is also the sign of a first-class vineyard. Bright and vibrant in the glass, the Gavarini pulses with energy. Crushed red flowers, mint, chalk, white pepper, cinnamon and orange peel give the 2017 a super-classic Nebbiolo profile, as expressed in a relatively high-altitude site. The precision and finesse of the tannins - so hard to find in 2017- elevates the Gavarini into the realm of the sublime.

**96 Points, Antonio Galloni**

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

*Wines available autumn 2021.*

*Delivery will be charged at cost.*