

Barolo is one of many to claim the title "Wine of kings, and king of wines". This has been quoted for centuries and many still argue that it is Italy's greatest wine. Its stylistic origin began in the mid 1800's when a French oenologist named Louis Oudart turned the simple, sweet, wine from Piedmont into what we now identify as modern Barolo. Our April tasting will explore the elegant side of Barolo, from the sub region of La Morra, with a couple of the more powerful expressions from Seghesio and Serralunga poured for contrast.

All of our featured wines are made from 100% Nebbiolo grapes. Nebbiolo is identified in the glass by a pale appearance, similar to Pinot Noir, but possesses a tannic character that results in wines of great longevity. Nebbiolo requires every minute of sunshine it can get. It has a particularly long growing season, blossoming early and ripening very late. The prolonged summers of Piedmont, linked with the best southward or southwest facing slopes, make this the best home for this noble variety. Some of Italy's most perfumed and richly flavoured wines are created from this grape. Though generally only medium-bodied, the wines can possess the classic nose of "tar and roses" as well as anise scented aromatics with flavours of black cherry, orange peel and subtle earthy notes. Other signature aromas include violets, truffles, licorice and chocolate.

All of these wines take their name from the village of Barolo in the province of Piedmont. La Morra, Barolo, Castiglione Falletto, Monforte and Serralunga are the most important communes and produce most of the exported wine. The wines vary in intensity from commune to commune. Barolo is an intense wine in some communes but delicate in others; La Morra is the most delicate and Serralunga the richest. It shares these characteristics with Burgundy in many respects. Unlike Burgundy, the region of Barolo does not yet have an official map of the most important areas, but recently the town councils have located 166 precious vineyards and now the protracted negotiation with government begins. This is a very small region. All of the Nebbiolo planted in Barolo would not fill the commune of Margaux in Bordeaux. Our tasting will explore mature wines from 1997 that range from village wines to single vineyard wines. Most of these wines will be from the more refined and delicate side with an emphasis on the La Morra sub region; together with a nice contrast of other regions. The 1997 vintage may be described as "California ripe", and it is said that no one will ever confuse 1997 with any other Barolo vintage. Lush fruit of unprecedented softness makes the wines very accessible and a great introduction to Barolo for the novice.

Our featured wines include the Fratelli Revello Barolo Vigna Giachini and their Fratelli Revello Barolo, from the sub region of La Morra. The Vigna Giachini is from a special vineyard near the Annunziata village 10km from the winery. The Corino Barolo Vigna Giachini should provide a nice comparison in style to the Revello wine from the same vineyard. Just down the hill from the Revello brothers' estate, Mauro Molino's winery sits only about 100 meters from the noble "Conca" vineyard of the Annunziata. We are featuring his Mauro Molino Barolo estate wine. A fourth La Morra wine, Mauro Veglio Barolo Vigneto Arborina is featured from the tiny, prestigious, Arborina vineyard. The last La Morra Wine is the Brunate Barolo M. Marengo. Marengo is one of the smallest estates in La Morra and is privileged to be among the many famous names that own vineyards in the "Brunate" cru. This immaculately positioned parcel of land is considered to be one of the grand crus of the Langhe area of Barolo. In the high elevation Castelletto subzone there is a special 10-hectare farm called La Villa. From this tiny site we are pouring the rare Seghesio Barolo La Villa. We can expect the most muscular expression of Barolo from the Azelia Barolo as they occupy plantings in the famous Serralunga sub region.

**As always with our tastings, this event will be strictly non-smoking, and we request your cooperation in not wearing any scented after-shave or perfume.**

Date: Wednesday, April 14, 2010  
Time: 6:30 p.m.  
Limit: 120 people

North York Memorial Community Hall  
5110 Yonge St. (under library)  
North York Centre Subway

Cancellations accepted up to April 9, 2010 — Walter Pylypczuk (647-299-4910 evenings). **No reservations by phone, please.** No confirmations will be issued: you will be contacted only if we are sold out. First come basis. Non-members may attend at guest rates, but preference will be given to members.

**You can register online with a credit card at [www.winetasters.ca](http://www.winetasters.ca), or send in this form, with a check:**

Tear and Enclose

Cheque payable to:  
Winetasters of Toronto  
c/o Walter Pylypczuk  
1263 Gina Street  
Innisfil, Ontario  
L9S 1T1

Names: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Cheque Enclosed for: **1997 Barolo**

Yes, I wish to sit at a New Members Table with an expert to answer my questions.

Phone: (\_\_\_\_) \_\_\_\_\_ W (\_\_\_\_) \_\_\_\_\_  
\_\_\_\_\_ Members @ 54.00 each \_\_\_\_\_  
\_\_\_\_\_ Guests @ 66.00 each \_\_\_\_\_

