



SOTTIMANO	2009	DOLCETTO D'ALBA BRIC DEL SALTO	NEIVE	(\$17.00)	RED	89
SOTTIMANO	2008	BARBERA D'ALBA PAIROLERO	NEIVE	(\$28.00)	RED	91
SOTTIMANO	2007	BARBARESCO FAUSONI	NEIVE	(\$55.00)	RED	92
SOTTIMANO	2007	BARBARESCO CURRÁ	NEIVE	(\$55.00)	RED	94
SOTTIMANO	2007	BARBARESCO COTTÁ	NEIVE	(\$55.00)	RED	95
SOTTIMANO	2007	BARBARESCO PAJORÉ	TREISO	(\$55.00)	RED	95
SOTTIMANO	2005	BARBARESCO RISERVA	NEIVE	(\$90.00)	RED	94

Sottimano's 2007 Barbareschi have been impressive every time I have tasted them, starting from barrel a few years ago, to two tastings from bottle in recent months. Readers owe it to themselves to check out these exceptional, beautiful hand-crafted wines. The **2009 Dolcetto d'Alba Bric del Salto** flows effortlessly from the glass with rich layers of dark, varietal fruit. Soft and enveloping on the palate, the Bric del Salto impresses for its balance, finesse and persistent, crystalline finish. Year in year out, this is one of the most delicious Dolcetti to emerge from Piedmont, as it is again in 2009. Anticipated maturity: 2010-2012. The estate's **Barbera d'Alba Pajorero** is beautiful in **2008**. Minerals, crushed rocks, violets, blackberries and cassis are just some of the nuances that emerge from this precise, chiseled Barbera. In 2008 the minerality of the wine is particularly in evidence, while the overt fruit and oakiness of previous vintages is nowhere to be found. This is a beautiful Pajorero with ripe fruit and structure, resulting in a fabulous wine that represents the epitome of finesse. Anticipated maturity: 2017-2027. The **2007 Barbaresco Cottá** is terrific, perhaps because the qualities of the vintage are so well suited to those of the vineyard. The 2007 is an intensely perfumed, floral Cottá laced with freshly cut roses, dark fruit, sweet baking spices and minerals. In many vintages the Cottá can lean towards a fruit-driven style, but in 2007 the aromatics, fruit and structural components are as well balanced and seamlessly integrated as I have ever encountered here. This is a truly magnificent Barbaresco from Sottimano. Anticipated maturity: 2015-2027. The **Pajoré** is the most complete of these **2007 Barbareschi**. Sweet baking spices, menthol, minerals and new leather lead to a powerful core of dark fruit. This is a massive, powerful Pajoré endowed with tons of fruit and the commensurate tannic structure that will

superb overall balance and an understated, beguiling personality that makes it impossible to resist a second taste. Anticipated maturity: 2011-2018. The **Fausoni** is usually one of the lighter-weight Barbarescos here, but not in **2007**. Dark red fruit, crushed flowers, licorice and sweet baking spices come together beautifully in this ripe, sensual Barbaresco. There is a wonderful richness to the fruit that virtually covers the tannins, all while avoiding any sense of heaviness. Simply put, the Fausoni is an overachiever in this vintage. Anticipated maturity: 2015-2027. The **2007 Barbaresco Currá** is a touch more austere and reserved than the Fausoni, but equally compelling. A wall of tannin hides a core of bright red berries, flowers, sweet herbs and licorice that will need at least several years of cellaring to fully emerge. This, too, possesses exceptional length and fabulous overall balance in a textured, captivating style for the year. With time in the glass, this positively explodes on the palate with layers of allow it to age gracefully for many years. As is often the case, I am drawn in by the sepia-toned, balsamic nuances that are layered so beautifully into the wine's fabric. This is an utterly beguiling, large-scaled Barbaresco that will require patience. Anticipated maturity: 2017-2027. The **2005 Barbaresco Riserva** is a dense, powerful, fruit-driven Barbaresco that is virtually impenetrable at this stage. This old-vines selection from Cottá and Pajoré remains incredibly primary and youthful. Dark fruit, smoke, leather and tar are just some of the notes that linger on the massive yet impressively round, harmonious close. Anticipated maturity: 2015-2030. Various importers, including Skurnik Wines, Syosset, NY; (516) 677-9300, Estate Wines Ltd., San Rafael CA; (415) 492-9411, Giuliana Imports, Boulder CO; (303) 547-6343, MS Walker, Warren, RI; (401) 247-0646, Domace Vino, Shoreview, MN; (612) 501-5799

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