

RED ROGUES  
OCTOBER 2006



PLUMPJACK  
WINES

Piedmont is Italy's westernmost region. It borders on Switzerland and France, and is hemmed in by the Alps and Apennines. Piedmont, in Italian, means at the foot of the mountain. It makes more wine than any other region in Italy. With 46 different DOC and four DOCG areas, Piedmont is also the region that produces the largest number of best known, noble, and world-appreciated prize-winning wines, such as Barbera, Barolo, Barbaresco, Dolcetto, Nebbiolo, Grignolino, Malvasia and Asti Spumante among others. Most of its wines are produced on family estates made up of relatively small parcels of land. For craftsmanship, respect for tradition and devotion to native vines in their historical habitat, the Piedmontese have no rivals in Italy.

The main grape grown in Piedmont is the distinguished Nebbiolo, which is the base for the famed Barolo, Barbaresco and Gattinara. Its name derives from the word *nebbia*, or fog, because of a velvety, whitish coating over its berries in addition to the fact that it grows in an area where, at ripening time in September, heavy morning fog is a given and the humidity that it provides gives the grapes an ideal habitat.

Over 90 percent of Piedmont's Nebbiolo wines come from the southern part of the region, the Alba area, which includes the Langhe hills and the Roero hills. Nebbiolo wines made outside of the Barolo and Barbaresco zones have such names as Nebbiolo d'Alba, Nebbiolo delle Langhe and Nebbiolo di Piemonte. In general, they are lighter-bodied, less serious wines than Barolo and Barbaresco, but have the advantage of being ready to drink sooner and being less expensive.

Wines made from Nebbiolo can be massively tannic in their youth with high acidity. The wines display intriguing scents of tar, roses, blackberry, raspberry, and cherry fruits. As they age, the wines take on a characteristic brick-orange hue at the rim of the glass and mature to reveal complex aromas and flavors (fruits, flowers and a bit of spices) that are unique and thrilling.

Our selections this quarter come from three small family-run estates and the case production of these wines is extremely small. We strongly recommend that you decant these wines at least an hour before serving and have them with dinner.

#### FIVE REASONS WHY PLUMPJACK LIKES NEBBIOLO:

- 1 Wines made from the Nebbiolo grape are considered to be the most noble of all Italian wines.
- 2 Having Nebbiolo with white truffles is about as close to euphoria as one can hope for.
- 3 The amount of effort it takes to grow and make wines from Nebbiolo is admirable.
- 4 These three selections share many of the characteristics of Barolo and Barbaresco, but cost a fraction of the price.
- 5 Nebbiolo tests our stamina and tolerance for tannins and acidity.

## THIS MONTH'S SELECTIONS . . .

### 2003 M. MARENGO NEBBIOLO D'ALBA VALMAGGIORE

\$26.99

**Proprietor:** Marco Marengo

**Location:** La Morra in the Langhe

**Classification:** DOC

**Age of vineyard:** Planted in 1965

**Alcohol:** 13.5%

**Cases produced:** 233

**Varietal:** 100% Nebbiolo

**Vinification & aging:** Vinification in stainless steel, aged in 30% new barriques for 18 months

**Flavor profile:** Fresh, fruity with red berries, light to medium-bodied, with soft tannins. Lingering finish with back palate fruit, brick color.

**Aging potential:** 5-8 years

**Food pairings:** Game, pungent cheese, red meat

**Interesting fact:** The renowned Elio Altare once told Marco that the Marengo vineyards were "the finest he had ever seen!" The vineyards are located in the Brunate cru, which is one of the Grand Crus of the Langhe.

### 2003 CA'ROSSA AUDINAGGIO

\$27.99

**Proprietor:** Angelo Ferrio

**Location:** Canale in the Roero

**Classification:** DOC

**Age of vineyard:** 40-50 years old

**Alcohol:** 14%

**Cases Produced:** 583

**Varietal:** 100% Nebbiolo

**Vinifications & Aging:** Fermented in steel vats and aged for one year in small casks

**Flavor profile:** Dark ruby color with an orange tint, black fruit, some raspberry, dry, medium-to-full bodied with medium to heavy tannins. After the wine has been open for one hour, more fruit comes through.

**Aging potential:** 5-12 years

**Food pairings:** Risotto with truffles, salami, heavy cheese

**Interesting fact:** Alphonso Ferrio, Angelo's father, bought the property in 1965. Due to the steep terrain, all of the vineyards must be tended to by hand.

### 2003 FRATELLI REVELLO LANGHE NEBBIOLO

\$24.99

**Proprietors:** Enzo and Carlo Revello

**Location:** La Morra in the Langhe

**Classification:** DOC

**Age of vineyard:** 9 years

**Alcohol:** 14.5%

**Cases produced:** 291

**Varietal:** 100% Nebbiolo

**Vinification & aging:** Two days of maceration on the skins, rotary temperature controlled fermentors. Aged in old French oak barriques for 18 months

**Flavor profile:** Spicy, black cherry, Bing cherry flavors, dry cocoa, sweet tannins, restrained cherries on back palate, long finish

**Aging potential:** 5-12 years

**Food pairings:** Salami, roasted chicken, vegetable lasagne

**Interesting fact:** Robert Parker, Jr. says, "Revello's . . . are all elegant, aromatic, beautifully flavored offerings." The brothers are very close to Elio Altare and Beppe Caviola, who are two of the leading producers of Barolo.