
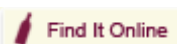


## 2010 Fratelli Alessandria Barolo



<b>RATING:</b>	<b>94 points</b>
<b>PRODUCER:</b>	Fratelli Alessandria 
<b>FROM:</b>	Barolo, Piedmont, Italy
<b>VARIETY:</b>	Nebbiolo
<b>DRINK:</b>	2016 - 2028
<b>ESTIMATED COST:</b>	\$40
<b>SOURCE:</b>	eRobertParker.com, #213 Jul 2014



The 2010 Barolo is sourced from four or five vineyards, all from the Verduno area. Because the Barolo San Lorenzo was not produced in 2010, that fruit ended up being blended here. Vittore felt that it lacked aromatic depth to be a single vineyard expression. This has proven an excellent choice. This wine was selected by the Enoteca Regionale del Barolo to be the symbolic Barolo chosen to represent the entire 2010 vintage. In full disclosure, yours truly was named the “face” of the vintage and the Enoteca organized a wonderful presentation in June 2014 in which this wine was poured and I was invited to share my tasting notes on the vintage. There’s an inherent elegance here that is impossible ignore. The wine is light and beautifully nuanced with a light, brilliant color. The bouquet is fine and focused with a beautiful sense of evolution and finesse. Drink: 2016-2028.

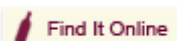
Various American Importers: Artisan wines, The Country Vintner, Villa Italia, Ideal Wine

-Monica Larner

## 2010 Fratelli Alessandria Barolo Gramolere



<b>RATING:</b>	<b>95 points</b>
<b>PRODUCER:</b>	Fratelli Alessandria 
<b>FROM:</b>	Barolo, Piedmont, Italy
<b>VARIETY:</b>	Nebbiolo
<b>DRINK:</b>	-
<b>ESTIMATED COST:</b>	\$53
<b>SOURCE:</b>	eRobertParker.com, #213 Jul 2014



With fruit from Monforte d’Alba, the 2010 Barolo Gramolere comes from a vineyard located between Bussia and Monforte at 400 meters above sea level. This high altitude site has sandy soils and a huge presence of wild mint that grows freely between the vineyard rows. As the wine evolves in the glass, you can just make out that minty signature. Of this estate’s various wines, this the boldest and most structured of the newly released wines. The tannin is soft and almost crunchy, underlining the singular tannic identity of this wine. The wine will appeal to Barolo traditionalists who like a little extra bite in their Nebbiolo.

Various American Importers: Artisan wines, The Country Vintner, Villa Italia, Ideal Wine

-Monica Larner

## 2010 Fratelli Alessandria Barolo Monvigliero



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**RATING:** 96 points

**PRODUCER:** Fratelli  
Alessandria 

**FROM:** Monvigliero  
Verduno, Barolo,  
Piedmont, Italy

**VARIETY:** Nebbiolo

**DRINK:** 2017 - 2033

**ESTIMATED  
COST:** \$57

**SOURCE:** eRobertParker.com,  
#213  
Jul 2014

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The 2010 Barolo Monvigliero shows a pretty degree of color salutation with brilliant garnet and ruby highlights. The bouquet is broad and wide-sweeping with a healthy succession of red berry, sweet almond, stone fruit, medicinal herb and crushed mineral. Fruit thrives from 220 to 280 meters above sea level with full southern exposures facing La Morra. They own 1.5 hectares of the 20-hectare single vineyard. An important cru, Monvigliero is fifth most identified vineyard designate in Barolo after Cannubi, Bussia, Brunate and Rocche dell'Annunziata. Fratelli Alessandria keeps its Barolo in oak casks for three years, instead of two. The wine shows light spice notes with distant touches of dark fruit. The tannins are silky and long. The wine is amazing expressive now, but promises great aging potential. Drink: 2017-2033.

Various American Importers: Artisan wines, The Country Vintner, Villa Italia, Ideal Wine

*-Monica Lerner*