

The North Hampshire Wine Society Blog



'The Wines of Piedmonte'

Presenter: Andy Finklaire

26 June 2013

An evening with Andy's expertise on the diversity of northern Italy

The wines

Whites

1. Gavi 2012, Cooperative Araldica DOCG

From Sainsbury's Winemakers Selection range. Pale, lightly greenish 'young' tint. Pears on the nose, on the palate very light even for an inexpensive Gavi, not much body here but we thought pleasant enough summer drinking. (For a bit more Gavi character see the Wine Society's Gavi La Battistina at 7.95)

11.5% £6.49
Sains

2. Roero Arneis 2012, Cornarea DOCG

Just a hint of spritz on the tongue which dissipated quickly. A much bigger wine with a distinct 'Viognier' feel to it – peachy with a biggish mouthfeel and a fat mid-palate but also the characteristic Italian dry (slightly astringent?) finish. Feels both austere and big at the same time. Definitely improved and 'settled' over 10 minutes in the glass.

13% £15.95
BBR

3. Grignolino d'Asti, Laiolo Guido Regnin 2011, DOCG

Was this a 'lightest red or a darkest rose'? Looked like a rose pouring into the glass and light red in the glass... Pure cherry and herbal nose, light bodied, smooth, no tannins discernable, but with that Italian trademark bitter finish (in a good way).

13.5% £12.95

Reds

4. Barbera d'Asti Superiore DOCG, Castel Bologniese 2009

A nice 'Italian' morello cherry nose with a hint of tar. Big legs, big mouthfeel, dark fruit nicely balanced with the 14% alcohol that's evident but not overpowering. We thought this good value from Morrisons at under a tenner.

14% £9.79
Morrison

5. Roero Nebbiolo, Bric Castelvej 2010, DOCG

Bought at source in Piedmonte. Nice fragrant Nebbiolo nose, colour pale (as it should be – the colour of Nebbiolo belies its power). My notes say 'dry, dry finish, and although the tar isn't really there the roses are!' Tannins relatively soft for this style of wine. Characterful stuff.

13.5% €6+
in Italy

6. Barbaresco Priocca 2009, DOCG

14% £10.00
Sains

Sainsbury's Taste the Difference range. Pale colour again but this time some brick around the edges. Fairly prominent legs. Already quite soft on the palate, possibly not one to age any further? Power not so evident here, so we thought this was perhaps not as typical as some Barbarescos?

7. Barolo Cantine Ascheri 2009, DOCG

14% £15.49
Sains

Another from Sainsbury's Taste the Difference range. A decent Barolo for around the £15 mark has to be worth a look. A nice pale colour with a brick rim. More obvious tannic structure here but soft enough for immediate drinking. A pretty decent example of the style at a competitive price although clearly it can't be too complex at this price point. Could maybe last 5+ years but drinking well now.

8. Moscato d'Asti Bass Tuba, Bava 2010

4.5% £13.30
BBR

This provoked a very interesting reaction amongst the group (I thought!) - many of whom didn't take to this at all. Perhaps the contrast between the last couple of reds was too great but I suspect some may have been expecting a more full bodied sweet wine, whereas Moscato d'Asti is deliberately an extremely lightweight almost frothy wine. I loved it – a true muscat nose, great acidity on the palate balancing the sweetness and nicely avoiding any unfortunate 'confectionary' notes. I thought this one from BBR was as good an example of the style as any I've had.

Another really informative evening from Andy who showed us a well-chosen selection of (mostly) readily available wines to illustrate some of the classic wine styles of northern Italy.