

Barolo Tuesday

July 6, 2010

**Three Barolos will be opened at 5pm
“The wine of kings, the king of wines.”**

Many consider Barolos one of the great wines of the world. Barolos can have a unique combination of power and elegance, with both good acidity and assertive tannins. Barolo must be made with 100% nebbiolo, grown in a specific region of Piedmont, Italy. Common descriptors are: roses, tar, raspberries, truffles, leather (and perhaps “dirty cheese”). Like any varietal, the realization of a Barolo’s character varies from one wine to another, due to a myriad of factors ranging from differences in terroirs, the year and the winemaker’s approach.

Barolos are generally expensive, and so are not often included in tastings at wine stores. Barolo Tuesday at Pairings is an opportunity both for those who already love Barolo as well as those of you wanting to learn about Barolo. We will open three versions, each excellent in its own way, yet distinctly different, while all being (relatively) affordable. The following is a brief description of each Barolo. I’m looking forward myself to trying all three in the same sitting.

The food pairings will be Fontina Valle D’Aosta and Truffle Butter (on bread), classic pairings with Barolos. Fontina from Valle D’Aosta is much different than the grocery store type, and is produced in an area in Northern Italy next to where Barolo is produced. Piedmont also is the home to some of the best truffles in the world. So come try these pairings with some fine Barolos.

Ferdinando Principiano Serralunga 2005 14% Reg. \$30.99 Sale \$24.99

“This wine has mint, crushed flowers, raspberry and spice in a rather delicate, mid-weight style, with a fine tannic grip to be sure, but the emphasis is on fine, as opposed to coarse. It has a sensual balance; a feminine, understated but complete expression.” From Stephen Chevalier

Le Coste Di Montforte 2006 14% Reg. \$35.99 Sale \$28.99

“This wine is more extracted, tannic and full-bodied. It’s potent, with deep flavors...big, bold and rich...concentrated and structured.” From Stephen Chevalier

Ceretto Zonchera 2005 14% Reg. \$49.99 Sale \$39.99

“This is a soft, smooth, round Barolo, easy to drink. Tannins are moderate with well balanced alcohol and acidity.” From Ceretto

Sale price for 3 or more bottles