



**Written by**  
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## Barolo Night 2 in New York



As I explained in the introduction to the report on our recent first [Barbaresco Night in London](#), we have so far held four Barolo Nights in London and two in New York, all organised by [Walter](#), who chooses the wines, and facilitated by the relevant generic organisations, who gather up all the bottles and ship them to the pertinent destination.

Our second New York Barolo Night was devoted to the [extremely promising 2013 vintage](#) and held in conjunction with [Chambers Street Wines](#), winner of our [independent wine merchant competition](#) of 2014. Dangerously close to the last minute, it was nearly kiboshed by new rules brought in at US borders but fortunately the [Enoteca Regionale del Barolo](#) came to our aid. Thank you, [Cristiana](#) and [Federico](#).

[Jamie Wolff](#) and colleagues from [Chambers Street](#) let their customers know about this tasting and, such was the success of the previous one last year, tickets sold out in four hours.

Walter chose 43 of his favourite 2013 Baroli and arranged them by commune in roughly ascending order of weight, as is his wont, on long tables with easy access from both sides for our self-pour tasting in the upper room of Tribeca Grill. Attendees were gratifyingly knowledgeable fans of Barolo and appreciated the chance to taste at their own pace, and to taste exactly what they were most interested in.

It was a busy occasion, with no shortage of food to sop up the wine (especially necessary with these particularly tannic wines), but I tried to taste all the wines on show. This was far from a quiet professional context and there were many conversations to be had, so I had to exercise my powers of concentration to the max. Some of the subtler points may well therefore have eluded me, but below I share my initial impressions, for once scrawled on the tasting booklet rather than more legibly typed on a keyboard. Thank you, Tam, for your deciphering skills.

Tasting notes on the 43 wines below are grouped by commune and presented in the order tasted. You may reorder them if you wish.

## **NO SPECIFIC COMMUNE**

- Oddero 2013 BaroloPale ruby. Very fruity start and then very high tannins! Difficult to say when it will be ready.14.5% Drink 2021-2031  
16
- Cascina Fontana 2013 BaroloBig and slightly oaky nose then rather tough end.14.5% Drink 2023-2035  
16.5

## **VERDUNO**

- Comm G B Burlotto, Acclivi 2013 BaroloVerduno. Undergrowth nose and massive intensity and the fruit on the palate almost covers the tannins.14.5% Drink 2024-2036  
17.5
- Castello di Verduno, Massara 2013 BaroloVerduno. High-toned nose and almost aggressively fruity! Then very drying tannins. Ambitious but embryonic.14.5% Drink 2026-2040  
16.5+
- Paolo Scavino, Monvigliero 2013 BaroloVerduno. Headily scented – dab it behind the ears? Great energy and zest.14.5% Drink 2023-2040  
17.5

## **BAROLO**

- G D Vajra, Bricco delle Viole 2013 BaroloBarolo commune. Autumnal scents, real mulch. Then very sweet on the front palate and transparent.14.5% Drink 2025-2037  
17
- Barale, Cannubi 2013 BaroloBarolo commune. Candied-raspberry nose. Very sweet at first. Real candy-store wine! Not for me. Not subtle.14.5% Drink 2022-2035  
16.5
- Serio e Battista Borgogno, Cannubi 2013 BaroloBarolo commune. Very serious, dry grasses

and extremely chewy. Almost sour now. Hard work!14.5% Drink 2027-2040  
16.5++

- Brezza, Cannubi 2013 BaroloBarolo commune. Mulchy nose. Rich fruit, Very classic and with lots going on already. Exuberant.14.5% Drink 2025-2040  
17.5
- Michele Chiarlo, Cannubi 2013 BaroloBarolo commune. Quite an evolved nose. A please-all nose. Sweet and playful with tannins dialled down.14.5% Drink 2022-2032  
17
- Marchesi di Barolo, Sarmassa 2013 BaroloBarolo commune. Strong mushroom nose. Very friendly and stolid and straightforward. Savoury.14.5% Drink 2024-2036  
17
- Virna Borgogno, Sarmassa 2013 BaroloBarolo commune. Bright ruby. Heady nose. Light and fresh, Much more delicate than most on the palate then a very dry end.14.5% Drink 2022-2032  
17
- Giorgio Scarzello e Figli, Sarmassa Vigna Merenda 2013 BaroloBarolo commune. Pale ruby, Tarry and relatively evolved nose. Sweet start, rather rich and treacly. Ripe!14.5% Drink 2022-2035  
17
- Francesco Rinaldi e Figli, Brunate 2013 BaroloBarolo commune. Bright red. Complex nose already. Sweet start and then brooding compost!14.5% Drink 2025-2040  
17.5

## NOVELLO

- Le Strette, Corini-Pallaretta 2013 BaroloNovello. Vegy, savoury nose. Lots of sweet succulent fruit on the palate. Great intensity!14.5% Drink 2024-2038  
17.5
- Elvio Cogno, Ravera 2013 BaroloNovello. Heady, dense nose. Sweet and round before massive tannins. Bit of a tease! Sweet and treacly.14.5% Drink 2024-2036  
16.5

## LA MORRA

- Burzi, Capalot 2013 BaroloLa Morra. Pale red. Vegy nose and then quite sweet and brûlée. Not the most refreshing. Tannins very much there.14.5% Drink 2022-2030  
16
- Silvio Grasso, Bricco Manzoni 2013 BaroloLa Morra. Dried-fruit nose. Massive tannins after some candied fruit. Not the most refreshing. 14.5% Drink 2024-2038  
16.5
- Ciabot Berton, Rocchettevino 2013 BaroloLa Morra. Pale red. Much less expressive on the nose than most. Then fresh and tarry. Real energy.14.5% Drink 2026-2040  
17.5
- Alessandro Veglio, Gattera 2013 BaroloLa Morra. Slightly plummy/pruney nose, then a very very heavy charge of tannins. Drying end.14.5% Drink 2025-2040  
16.5
- Rocche Costamagna, Rocche dell'Annunziata 2013 BaroloLa Morra. Light roses on the nose. Very sweet start. Round and perhaps lacking some core.14.5% Drink 2023-2033

16.5

- Trediberri, Rocche dell'Annunziata 2013 BaroloLa Morra. Sweet, come-hither nose. Easy. Tannins much more compensated for by fruit than in many others in this line-up. Very slightly simple.14.5% Drink 2023-2032

16.5

- Marco Marengo, Brunate 2013 BaroloLa Morra. Really well balanced. Already sweet and savoury with undertow, but massive presence.14.5% Drink 2027-2036

17.5

## CASTIGLIONE FALLETO

- Azelia, Bricco Fiasco 2013 BaroloCastiglione Falletto. Bit of oak or chestnut on the nose. Sweet and polished. Rather different from most. Tannins only felt on the end.14.5% Drink 2023-2033

16

- Cavallotto, Bricco Boschis 2013 BaroloCastiglione Falletto. Exciting vegy depth on the nose. Racy, lively, real lift but correct, dense, dry savour. Promising.14.5% Drink 2025-2040

17.5

- Roccheviberti, Rocche di Castiglione 2013 BaroloCastiglione Falletto. Pale ruby. Light nose. Edgy, massively etched and a tad dry on the end. Wait!14.5% Drink 2026-2040

17+

- Brovia, Villero 2013 BaroloCastiglione Falletto. Bright mid crimson. Smells brown, somehow. Brûlée? Dry leaves on the end.14.5% Drink 2024-2038

17

- Ceretto, Bricco Rocche 2013 BaroloCastiglione Falletto. Light garnet. Really easy, light, candied-cherry nose. Easy peasy! Tannins come in after a slightly meaty mid palate. Should please.14.5% Drink 2022-2032

16.5

- Sordo, Rocche di Castiglione 2013 BaroloCastiglione Falletto. Pale, bright cherry red. Sweet, candied chestnuts. Could do with slightly fresher fruit.14.5% Drink 2022-2034

16.5

## MONFORTE D'ALBA

- Conterno Fantino, Sori Ginestra 2013 BaroloMonforte d'Alba. Rather diffuse nose and then rich and bloody on the palate. Rather right-banky tannins!14.5% Drink 2025-2040

17

- Diego Conterno, Ginestra 2013 BaroloMonforte d'Alba. Herbal, scented. Almost a sour end after a plummy palate. Dries out rather suddenly.14.5% Drink 2022-2032

16.5

- Giacomo Fenocchio, Bussia 2013 BaroloMonforte d'Alba. Bright, light crimson. Licorice nose, then juice and sweetness and light tannins. User-friendly.14.5% Drink 2022-2032

16.5

- Silvano Bolmida, Bussia 2013 BaroloMonforte d'Alba. Mulchy nose. Substantial fruit. Definitely not evanescent! But solid and satisfying. Licorice end.14.5% Drink 2024-2038

17

- Parusso, Bussia 2013 BaroloMonforte d'Alba. Pale garnet. Savoury, slightly chestnut nose. Very charming but not very typical.14.5% Drink 2022-2030

16.5

- Prunotto, Bussia 2013 Barolo Monforte d'Alba. Paler than most. Scented and already quite haunting. Lovely lift and acidity. Dry, but all seems to be in balance. 13.5% Drink 2023-2038  
17.5
- Colla, Bussia Dardi Le Rose 2013 Barolo Monforte d'Alba. Bright cherry red. Vegy nose. Very fragrant, lifted, with great balance and charm. Dry end. Super-charming. 14% Drink 2023-2038  
17.5

## **SERRALUNGA D'ALBA**

- Rivetto, Serralunga d'Alba 2013 Barolo Serralunga d'Alba. Pale red. Light and slightly prune nose. Dried red fruit. Candified flavours and then pretty dry and tannic. Drying! 14.5% Drink 2025-2035  
16.5
- Gabutti Boasso, Gabutti 2013 Barolo Serralunga d'Alba. Light mulch on the nose. Sweet start. Quite demanding at the moment. Masses of dry tarmac on the end. 14.5% Drink 2025-2038  
16.5
- Luigi Baudana, Ceretta 2013 Barolo Serralunga d'Alba. Bright crimson. Very light nose but unusually friendly palate with fruit completely dominating tannins. Quite a feat! You could almost drink this now. 14.5% Drink 2020-2038  
17.5
- Guido Porro, Vigna S Caterina 2013 Barolo Serralunga d'Alba. Pale garnet. Headily scented then tannins and lots of acid. Really tough. 14.5% Drink 2025-2040  
16.5+
- Palladino, Ornato 2013 Barolo Serralunga d'Alba. Light garnet. Very sweet start. Candified and then masses of tannins and acid. Long. Pretty promising. 14.5% Drink 2025-2040  
17
- Enzo Boglietti, Arione 2013 Barolo Serralunga d'Alba. Bright garnet. Mulch nose and real savoury edge. Sort of tobacco leaf acidity and savour. Most attractive. 14.5% Drink 2025-2040  
17.5
- Massolino, Parafada 2013 Barolo Serralunga d'Alba. Bright cherry red. Racy and transparent and lifted. Very dark and grainy. Real refinement. 14.5% Drink 2025-2040  
17.5