

PASTA NOSTRA

WINE & BEER LISTÓ

December, 2009
{25 years this month}

OUR WINE GUARANTEE

Wine is an agricultural product. As such it is as varied as the clouds in the sky—more varied even than all the meatball recipes in Italy! We cannot and do not guarantee that you will like a particular bottle of wine, whether you chose it yourself or with our assistance. The only guarantee we can offer is that any bottle of wine we serve you will be sound and in good condition, that is, neither corked nor oxidized nor gone bad from some other cause.

If a bottle is found to be unsound we will replace it. In most cases we will have identified the problem before offering you a taste thus sparing you the inconvenience—a service seldom provided by any restaurant regardless of rank or status or how much they mark up their wines.

Wines that you just don't happen to like, or bottles that are intact but different from bottles that you had in the past or from what you may have had in mind, will not be replaced and remain the patron's responsibility.

Wine Service

We will be happy to open that special bottle for you to enjoy with our food @ \$40 per 750ml

Wine Pricing

In addition to an endless quest to ferret out the greatest values wherein we have often unearthed the soon-to-be-famous-but-still-a-bargain producer, equally have we dedicated ourselves to maintaining a below industry-standard markup. Indeed, a restaurateur colleague in a nearby town once complained to us that we were “ruining” the market with our prices. Our object, however, was not to ruin the market but to expand it by offering unique choices at great value—a combination intended to get our patron to come back and enjoy with us repeatedly. We are pleased to note that others in this business are learning, albeit slowly, to follow suit.

Notes on the list

Chef Joe Bruno and our Sommelier Matteo MacCartney compiled this list. Matteo, after over five years with us, has moved on to a fine position in the wine importing biz but he lives on here on this list. Entries signed “—mm” are his comments.

Salute! Santé! Saludos! Chef Joe Bruno & Staff

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BEER LIST

- MENABREA**, Blonde lager, (Italy) 11.2 oz bottle \$7
A light bodied, bottom fermented beer from Piedmont, brewed with malted barley and corn. Crisp and bright with floral aromas and fruity notes. (If you were thinking about ordering a Bud, this is as close as we come)
- MENABREA**, Amber lager, (Italy) 11.2 oz bottle \$7
A crisp, slightly malty, well balanced, amber lager from Piedmont.
- PINKUS UR-PILS**, Pilsner (Germany) 17 oz bottle \$11
Unfiltered, certified ORGANIC pilsner from Munster—home of many great beers. Tons of rich, clean flavor!
- DUVEL** by Brasserie Moortgat, Pale ale (Belgium) 11.2 oz bottle \$10
A crisp, utterly dry, double fermented light ale where the second fermentation is done in the bottle, which give it a Champagne-like bubbly dryness.
- BROOKLYN PENNANT ALE**, Amber ale (New York) 12 oz bottle \$6
A medium bodied, slightly hoppy, amber ale with a clean finish.
- LA FIN DU MONDE**, by Unibroue, Amber Ale (Quebec) 12 oz bottle \$8
Triple fermented, robust and lusty amber ale perfect for gazing at the Northern Lights.
- NORA** by Birreria le Baladin, ale (Italy) 750 ml bottle \$24
Exquisite, aromatic, hand crafted beer. The aroma of blossoms and malt will carry you away while the flavor of this light amber ale is a true delight. One of the best beers we have tasted and from the most unlikely country for great beer.
- SUPER** by Birreria le Baladin, dark ale (Italy) 750 ml bottle \$24
A richer, darker, more intense version of the Nora (above), very creamy and rich with bitter highlights. Very special.
- EINBECKER**, non-alcoholic (Germany) 11.2 oz bottle \$6
Crisp and clean flavor similar to a light lager. One of the best non-beers there is.

WHITE WINE

- 100 COLLI TORTONESI “Pitasso” 2006 by Claudio Mariotto (Piedmont) \$50
Burgundy on the nose as if the wine had been aged in oak, followed by cedary flavors and an electrifyingly clean acidity with a finish reminiscent of a great Gruner-Veltliner. White wine at its finest. Produced from the almost extinct Timorasso grape. All stainless steel vinification. –chef joe
- 101 FIANO D’AVELLINO 2005 by Guido Marsella (Campania) \$55
Guido Marsella is a true artisan. His meticulous work in the vineyard and technological advances in the cellar over the years have produced the finest Fiano we have tasted and certainly has raised the bar for other Fiano producers
The 2005 is medium to full bodied with great intensity. The aroma is multi-layered with almond, citrus and mineral notes at the forefront. The palate is pure and rich with a long finish. –mm
- 102 FRASSITELLI 2008 by Casa d’Ambra (Island of Ischia) \$50
Frassitelli is a small vineyard on the island of Ischia (off the coast of Naples) planted exclusively with the indigenous Biancolella grape. The wine has intriguing aromas of tropical fruit, herbs and an underlying nuttiness; on the palate it is crisp, with medium body and a long clean finish. One of our favorites and wonderful with fish and seafood. –mm
- 103 GEWURZTRAMINER “nussbaumer” 2006 by Cantina Tramin (Alto Adige) \$55
This wonderful wine has a classic, seductive Gewurz nose of lychee and grapefruit peel. The palate is rich and fruity with pear and honey, but with just enough acidity to balance the wine perfectly. The finish is persistent and dry contrary to what the aromas of the wine suggest. –mm
Just one thing dear Patron, the flavors are dense and intense—not something to be tossed down lightly. Though we think this an awesome wine, if you are not up for the experience then skip it. There are a lot of other fine wines here that you may find more appropriate. –chef joe
- 104 ISCHIA BIANCO 2008 by Casa d’Ambra (Island of Ischia) \$37
From the tiny island of Ischia comes this racy and mouth cleansing white that displays hints of tree fruit midst its formidable bright acidity and fine structure—a real surprise, could be mistaken for a full-dry Riesling. –chef joe
- 105 KERNER 2008 by Abbazia di Novacella (Alto Adige) \$39
A rare wine even in Italy, one finds this Riesling/Trollinger cross along the Austrian border—the only region where Kerner is grown—though this example is more reminiscent of Alsace than Austria with its minerality complemented by rich, fresh citrusy flavors and a surprising degree of concentrated fruit. Wine Advocate: 89 points. –chef joe
- 106 LUGANA, Le Creete 2008 by Ottella (Lake Garda near the Veneto/Lombardy line) \$40
45-year-old vines and a clay soil account for the fine minerality of this traditional white from Lake Garda that gives off flavors of white peach and citrus rinds. The best Lugana I’ve ever tasted and the only one to get on my list in the last 15 years. –chef joe
- 107 MOSCATO GIALLO 2007 by Produttori Cortaccia (Alto Adige) \$35
A bright, intensely aromatic, light bodied white from the Alto-Adige. One of the best dry moscato wines we have tasted in years. –mm
- 108 PECORINO 2007 by Saladini Pilastrri (Abruzzo) \$30
Simple, fresh and very refreshing. This is the white that they drink back home in Abruzzo where my family came from. –chef joe
- 109 PINOT BIANCO “Santa Rosa” 2004 by Castello di Spessa (Friuli) \$49
From Friul’s Collio region, this pinot bianco is one of the most intense and complex we have ever tasted. The wine boasts high levels of extraction, lush white fruit, delicate floral aromas and is in perfect balance on the palate. –chef joe

WHITE WINE continued

- 110 **PINOT GRIGIO 2008 by Produttori Cortaccia (Alto Adige)** \$30
A delicious Pinot Grigio from the Alto Adige with aromas of honey and linden. Medium-weight with a pleasant richness on the palate—a great value as well. —mm
- 111 **PINOT GRIGIO 2007 by Torre Raone (Abruzzo)** \$37
A totally atypical Italian Grigio—for starters, it's really delicious! Joking aside, the most unusual thing to note is that the grapes are grown in Abruzzo, a region known for wine but never for Pinot Grigio. The next most unusual thing is the color. It's not white but copper colored because the skins of the grape were allowed to steep in the juice longer than usual. The result is a robustly flavored wine, richer and fatter than you may expect from Italy, reminiscent of Pinot Gris produced in Alsace. A unique, tasty, easy to drink and not demanding wine. —chef joe
- 112 **SAUVIGNON BLANC “Segré” 2007 by Castello di Spessa (Friuli)** \$55
A beautifully made, full-bodied, oak-aged Sauvignon Blanc from the Collio region of Friuli—a wine of intense character, ripe fruit and understated elegance. —mm
- 113 **SAUVIGNON BLANC 2007 by Produttori Cortaccia (Alto Adige)** \$35
A light to medium bodied Sauvignon from the Alto Adige displaying tremendous purity with classic aromas of herbs, gooseberries and citrus. The palate is fresh and clean with gobs of typical Sauvignon fruit and crisp acidity—great value. —mm
- 114 **SAUVIGNON BLANC, Kirchleiten 2008 by Tiefenbrunner (Alto Adige)** \$49
Crisp, steely Sauvignon, similar to the style of Sauvignon produced in the Loire Valley. —mm
Vintage after vintage my favorite Italian Sauvignon Blanc. Steely and edgy but with intense flavors and perfect balance. —chef joe
- 115 **SOAVE FOSCARINO 2006 by Stefano Inama (Veneto)** \$43
There is Soave and then there is Soave. The common mass-market stuff is hardly worth drinking. Of the really great stuff there is little and, of that, Inama's Foscario stands above most and is consistently my favorite, year after year. Organically farmed, meticulously crafted and finished with just enough oak to round out a rich and finely detailed wine, this comes highly recommended. —chef joe
- 116 **STOAN 2007 by Cantina Tramin (Alto Adige)** \$50
This very unique wine from Italy's Austrian border zone blends Chardonnay, Pinot Bianco, Gewurztraminer and Sauvignon Blanc. The result is an incredible array of interesting aromas of tropical fruit, citrus, and herbs. The palate is medium bodied with balanced acidity, a slightly rich texture and a long elegant finish. Wine Advocate: 92 points. Mmmm we love it. —mm
- 117 **TREBBIANO D'ABRUZZO by Torre Raone (Abruzzo)** \$30
It seems that there are as many ways to make Trebbiano as there are ways to make meatballs (and no one's were better than my Mom's!). At Torre Raone they keep the crush and the juice together for thirty days during which they perform daily battonage—stirring each day and removing a little more of the stem and grape pieces from the fermenting juice, which is held, by the way, for the entire time at a bone chilling —4C. The result is a joltingly bright wine with crisp acidity and a fine structure that belies its bargain price. We found that as it airs it gives off exotic aromas and develops a rich texture that was not apparent at the outset. —chef joe
- 118 **VERDICCHIO “vigna di gino” 2007 by Fattoria San Lorenzo (from Marche)** \$30
I am not a Verdicchio fan but this simple, undemanding wine I find endlessly pleasing. It has good clean fruit and a suppleness that avoids what I do not like about most other Verdicchio. Great with seafood, antipasti, etc. The Advocate calls it first-class. —chef joe

WHITE WINE continued

- 119 VERMENTINO 2006 by Capichera (Island of Sardinia) \$77
A pure, intense expression of the Vermentino grape. Unclouded in any way by oak or trickery. Capichera has a ripe, tropical nose and a full, rich mouth-feel. –mm
This wine never ceases to amaze my wine-drinker's mind and astound and awaken my long-practiced palate. The full flavors are relentless and complex, always varied, multi-layered and delightful. Considering the quality and the fine craftsmanship here I'd say it's the best value on the list—drinks like a great Mersault for a third the price. Wine Advocate: 91 points. –chef joe
- 120 VERMENTINO 2006 by Dettori (Island of Sardinia) \$55
The Wine Advocate gives this incredible wine a 91 and says “opens up in the glass with gorgeous candied apricots, peaches and baking spices that spin out of its frame like a ringing tenor voice...breathtaking elegance and finesse...cloudy color is reminiscent of the wines of the Gravner school and should not be considered a flaw...Anticipated maturity: 2009-2011”
I will add that this off-the-charts wine is crazy-made in open vats in a totally natural way without the influence of modern technology. Not fined or filtered it is going to be cloudy and will definitely darken in the glass. Using ancient techniques these guys are charting the future of winemaking. The purity, complexity, uniqueness and naturalness of wines such as this stand tall in opposition to the all-too-popular sterile, non-descript wines wrought by modern science. Highly recommended though not for beginners. **And no complaints if you don't like it, please!** –chef joe
- 121 VERNACCIA DI SAN GIMIGNANO “*tradizionale*” 2007 \$40
This wine pays homage to the ancient way of making Vernaccia—more typically practiced in red wine production—where the juice and the crushed grapes, including the skins, are allowed to remain together for an extended period of time. This technique gives the wine structure, color and aromatics that prompt us to use descriptors like hay, nuts, and minerals. However, in the case of white wine making this will also result in nuances of oxidation that, while delightful to some, may be perceived as flaws to the less experienced taster. –mm
- 122 VERNACCIA DI SAN GIMIGNANO “*carato*”2004 \$53
Carato is made from free run juice from low yielding vines that is fermented and aged in French oak barriques for 12 months followed by a further 6 months of bottle age before the wine is released. Carato, the most complex Vernaccia of the three that are made by Montenedoli, develops in the glass as it breathes. Marked with aromas of white-fleshed fruits and underlying minerality the wine is medium bodied on the palate with balanced acidity and flavors that echo those aromas. The finish is long and fine. –mm

ROSÉ WINE

- 123 CERASUOLO 2008 by Torre dei Beati (Abruzzo) \$35
A delicious, dry and intensely flavored rosé from Abruzzo, made from the red Montepulciano grape. The rosé version is accomplished by siphoning off freshly pressed juice before the red skins have had time to impart much color. The remaining juice can then be left to turn into red wine and it will be darker and richer for having had some of the not yet colored juice subtracted from the mix. –chef joe

RED WINE

Homeless Wines

Wines for which there is no category on this list in which to place them (such as Barolo, Cabernet, etc.) have been placed here in the beginning. They are solo examples of their kind, but don't neglect them for that, as they are outstanding examples just the same.

- 200 CESANESE DEL PIGLIO 2007 by Corte dei Papi (from Lazio) \$39
A simple Roman red—full, robust and satisfying. —chef Joe
- 201 DOLCETTO DI DOGLIANI “san luigi” 2007 by Pecchenino (from Piedmont) \$39
Pecchenino and Dolcetto have become synonymous in the last ten years; these folks make it as good as it can be. The Advocate's Galloni says “a big, rich wine bursting with fruit. Despite its ripe personality...retains a measure of classicism I find especially attractive. Hints of blueberry jam, licorice, leather and sweet baking spices come to life on the long, focused finish. 89 points” --chef Joe
- 000 LAMBRUSCO “corleto” by Villa di Corlo (from Emilia-Romagna) \$39
A very special example of the everyday wine of Emilia-Romagna. More like sparkling Shiraz than Riunite, this is opaque in color and full of dark berry fruit with a lively **effervescence** and a very clean finish. Each bottle is fermented on its own using the Champagne method which gives the wine its fine bubbles and silky texture. A truly unique wine and one of the most fun discoveries of the year thanks to “Roberto minore” of Artisan Wines. -mm
- 203 ST. MAGDALENER 2007 by Erbhof Unterganzner (from Alto Adige) \$43
I have always hated wine made from the Schiava grape—until now! When I tasted this wine I bought ten cases no questions asked. What a fine drink!
Light in color with a nose of black pepper and dill, it opens on the palate with strawberries and raspberries and bright, intense red fruits. Though low in tannins, it holds together beautifully due to its assertive acidity and surprisingly rich viscosity. Nothing could be better with pork or ham and it will work well with pastas and appetizers too. **Not to be missed.** —chef Joe
- 204 LAGREIN 2006 riserva by Erbhof Unterganzner (from Alto Adige) \$60
Tre Bicchieri winner from Gambero Rosso. 93 points from Antonio Galloni at the Advocate. He also says that the wines from this estate are among the most exciting he has tasted from the North this year. (See also the offering under Cabernet and the St. Magdalener above.)
This is a big, dark and brooding wine—huge, one would have to say. According to Galloni it's “a big, jammy wine bursting with blackberries, wild herbs, game and licorice.” I love it. —chef Joe
- 205 ROSSO PICENO 2007 by Saladini Pilastrini (from Marché) \$30
70% Sangiovese & 30% Montepulciano.
A humble wine from a winery that the Wine Advocate praises for the quality of its value-priced offerings. It is soft with lots of fruit, simple but well done. —chef Joe
- 206 RUCHÉ “pro nobis” 2006 by Cantina Sant'Agata (from Piedmont) \$50
Ruché is one of the many grape varieties in Italy that had come close to extinction. In the case of Ruché, the Cavallero family, with the help of the parish priest, is responsible for the salvation of the variety. This, their top-of-the-line bottling, has dark berry aromas, is medium/full in weight, and has balanced acidity and intriguing spicy notes. Delicious. —mm
- 207 SAGRANTINO DI MONTEFALCO 2004 by Cantina Plani Arche (from Umbria) \$70
The great red of Umbria. A full-bodied, organically produced red with notes of spice, cocoa and black fruit, multi-layered with ripe, firm tannins. One of the best Sagrantino we have tasted. —mm
When I first tasted this wine I described her as being big and round enough to hold onto and survive a hurricane. Bless her! --chef Joe

Red wine continued...

Aglianico – including Taurasi and Aglianico del Vulture

- 208 AGLIANICO DEL VULTURE “bosco del falco” 2005 by Grifalco (from Basilicata) \$49
Big, dark, rich Aglianico wine with good tannins and loads of ripe, mature berry fruit and hints of leather. One might fault it for being a bit simple and soft, but in exchange it avoids the harsh rusticity of many wines from this zone of the deep South. I think it will please many palates including Merlot drinkers. Great value and excellent quality! --chef Joe
- 209 AGLIANICO DEL VULTURE 2003 by Casa Maschito (from Basilicata) \$49
Good complexity, plenty of tannins, maybe a little harsh, like the land it grows on, but a good, medium-bodied Southern red with guts and some class too. –chef Joe

Amarone and Valpolicella (from the Veneto, of course)

- 210 AMARONE “bg” 2004 by Tomasso Bussola \$110
An absolutely delicious Amarone made in a modern style, bursting with upfront ripe cherry fruit with notes of cocoa and spiciness from the oak used in ageing. Bussola is a relative newcomer to the scene but his wines are consistently impressive. –mm
- 211 AMARONE 2003 by Rocolo Grassi \$155
211 AMARONE 2004 by Rocolo Grassi \$145
Rocolo Grassi is being hailed the next Dal Forno Romano—among wine people that’s like being called the next Son of God! When you taste this guy’s wine you might indeed agree. This is a perfect creation, a liquid confection that is at home with a bright fruity dish like our Citrus Tuna as it is with a steak or a robust cheese. BTW, these got 91 and 93 points respectively from Robert Parker and bottles of 2003 are currently available from Spritius in Hartford for \$115 plus postage. –chef Joe
- 212 VALPOLICELLA 2000 by Dal Forno Romano sold out \$190
212 VALPOLICELLA 2002 by Dal Forno Romano \$190
As the Wine Spectator said of the 2000, “When Dal Forno makes a Valpolicella like this, why go looking for the Amarone?” Yep folks, it’s that good! A bottle opened this month (Dec/09) was stunning with dark fruit, leather, tobacco and cocoa—and maybe even better than Amarone as it is searingly dry with none of that Amarone fatness.
Here’s what Antonio Galloni of the Wine Advocate had to say about the 2002, “a massively endowed effort revealing...dark fruit, new leather, spices, herbs, roasted coffee beans and toasted oak on an imposing, tannic frame. Made in a super-concentrated style—even by Dal Forno’s standards...anticipated maturity 2010-2017. Score 93.” Need I say more? --chef Joe
- 213 VALPOLICELLA 2005 by Rocolo Grassi \$50
After considering the prices of the above wines, don’t be put off that this may be a “cheap” copy—not at all! Grassi’s 2005 got 2 glasses from Gambero Rosso. There’s plenty of dark cherry fruit, excellent structure and refreshing acidity with a hint of oak. This is, by far, my favorite Valpolicella—a wine that goes well with my visceral approach to cooking. While the Dal Forno Valpolicella may be a great portrait of my mistress, suitable to hang for future generations to admire, Grassi’s wine is the one to take out dancing. –chef Joe

Red wine continued...

Barbera

- 214 BARBERA d'ALBA "del cerreto" 2004 by Roberto Voerzio (from Piedmont) \$55
My first taste in Dec 2009: awesome nose bursting into plump, ripe, rich dark berries and fruits, especially plums—a veritable powerhouse in a bracingly acid structure that I could only fault for a slight preponderance of oak, noted as well by the Wine Advocate, which gave it 89 points. —chef Joe
- 215 BARBERA d'ASTI 2008 by Damilano (from Piedmont) \$35
Great value here and highly rated at 88 in the Wine Advocate where they say it is "big, racy and packed with fruit... A persistent vein of minerality supports the long, elegant finish." --chef Joe

Barbaresco, Barolo, Boca and other Nebbiolo grape wines are listed alphabetically under: NEBBIOLO

Brunello di Montalcino & Rosso di Montalcino (the baby version of Brunello)

- 216 ROSSO DI MONTALCINO "tirso" 2006 by Villa Le Prata \$45
Upfront and fruity with soft edges this easygoing wine is drinkable at a much younger age than a Brunello. It is medium to full-bodied with juicy, wild berry fruit, ripe tannins and notes of earth. A delicious wine at a fantastic price. —mm
- 217 ROSSO DI MONTALCINO 2005 by Salicutti \$53
Salicutti, a biodynamic farm with a cult following, is one of our favorite Brunello producers, but we are often just as impressed with the quality of their Rosso. We find elegant cherry and tobacco notes in a finely crafted structure and consider this a hidden gem. —mm
Robert Parker agrees and adds, "...plenty of style and a level of finesse that gives many Brunellos a run for their money." --chef Joe
- 218 BRUNELLO DI MONTALCINO 2002 by Carlo Molinari \$75
"Bad years are a curse to the farmer but often a blessing to the wine drinker"...chef Joe or Lao Tzu?
2002 wasn't bad; it was terrible, and few people in Montalcino could make wine at all. But a master defies nature and makes a really good wine anyway, as did Signora Molinari in 2002. The blessing comes to us as the rare good wine from such a vintage seldom brings much money, so we get to drink a masterwork at bargain-basement prices. We have very little left.
Matteo wrote: "This approachable and charming wine is medium/full with notes of dark cherry & tobacco and has soft tannins." Imported by our amico Pasquaie Conte of Siena in Stamford. —mm
- 219 BRUNELLO DI MONTALCINO 2001 by Carlo Molinari \$120
Old-school, traditional-style Brunello aged in large oak from a small farm on the northern side of Montalcino producing a very powerful, yet restrained wine that is very impressive now and will surely improve with age. —mm
Outstanding wine from a lady who blesses her small farm with a fierce devotion to hard work, clean agriculture and honest wine. One of my faves. —chef Joe
- 000 BRUNELLO DI MONTALCINO 2001 riserva by La Fiorita \$130
La Fiorita's '01 riserva is full of dense black fruit with layers of spice, and earth. It is powerful yet extremely elegant and is drinking beautifully now. —mm (Sept '09)

Red wine continued...Brunello

- 220 BRUNELLO DI MONTALCINO 2003 by Villa Le Prata \$80
The 2003 Le Prata is drinking beautifully now in its youth and will continue to improve with age. No fancy trickery here, just purity and sense of place. A full and rich wine with a perfect balance of fruit and earth. A benchmark Brunello and a great value in today's market. --mm (Nov '07)
- 221 BRUNELLO DI MONTALCINO 2003 by Rendola \$50
Brunello on a Chianti budget. Okay, okay, maybe it's not perfect Brunello; maybe it's a little soft and merlot like, maybe a little short, but it's a very good, sound, full and rich wine with dark fruit flavors and a respectable finish. Very appealing, it goes down perhaps a little too easy, but for the money it's absolutely mind-blowing! --chef Joe
- 222 BRUNELLO DI MONTALCINO 2004 by La Gerla \$63
Now this is a really nice wine—very pretty and floral with lilacs, violets and cherries so prominent that it reminds me of a classic Rioja. While there is good minerality and ample fruit, this is elegant rather than powerful—a lady-like wine of medium body and refined poise. --chef Joe
- 223 BRUNELLO DI MONTALCINO 1999 by Salicutti \$135
- 224 BRUNELLO DI MONTALCINO 2001 by Salicutti \$145
- 225 BRUNELLO DI MONTALCINO 2002 by Salicutti \$90
- 226 BRUNELLO DI MONTALCINO 2004 by Salicutti \$140
Salicutti is a cult winery that has skyrocketed to fame among the cognoscenti and wineophiles who seek out traditional wines and the clean agricultural practices of biodynamic farming. The wines have been described as “transcendent...and of epic richness and power” by the folks at the Rare Wine Co in CA and indeed they are. The aging, done in large Slavonian oak botti (casks) and 500 liter tonneaux, insures that what one tastes is the grape, not the tree from which the barrel was made.
The 1999 got raves from the Spectator at 93 points, but did not similarly impress Robert Parker at the Advocate. In fact, Parker is generally not hot on this estate. The Advocate did a turn-around on Salicutti when Parker hired Antonio Galloni to handle the Italian reviews. Our own opinion is that the 1999 is superbly structured with beautiful aromas of dried roses, leather and spice and should continue to get better for many years. --mm and chef Joe
The 2001 got 95 points from the Spectator and 94 from Antonio Galloni of the Wine Advocate who said, “Like a finely-cut diamond, it shows well-articulated nuances of ripe fruit, earthiness and tobacco with great length on the palate, firm, building tannins and a fine, long finish. Though full-bodied and intensely flavored, it also possesses an **ethereal sense of lightness**. Anticipated maturity: 2011-2023.
The 2002, as mentioned elsewhere on this list, is one of those blessings of nature whereby a bad vintage nets us wine drinkers a really fine bottle of wine at a discount price.
The 2004 got a whopping 95 from Galloni at the Advocate who, in addition to all the things he has written in the past says that the 2004 “possesses striking depth, transparency and **weightlessness**... deeply-scented, layered...offers superb pedigree and class in its ripe red cherries, wild herbs, tobacco, spices and licorice, with a powerful blast of melted road tar that provides the final exclamation point.” I can't add anything to his poetry except cin-cin! --chef Joe
- 227 BRUNELLO DI MONTALCINO 1998 riserva by Talenti \$125
Drinking absolutely beautifully now, dense and voluptuous with notes of tobacco, cocoa and ripe black fruits. --mm
This is a juicy, dark, dense, silky, fruity and powerful Brunello—maybe so much so that it can be criticized for being excessive, but it's a hell of a good drink. --chef Joe (Dec 09)
- 228 BRUNELLO DI MONTALCINO 1999 riserva by Vitanza \$135
This riserva is something special indeed. A very deeply colored and intensely flavored wine. Blackberry fruit, tobacco, leather and earth were descriptors that came to mind while tasting this gem. There is a lot of power here, but it's very controlled and elegant. -mm

Red wine continued...

Cabernet Sauvignon & Merlot & related Bordeaux grapes

- 229 **BRADISISMO 2005** by Stefano Inama (from the Veneto) **\$50**
Cabernet Sauvignon blended with 30% Carmenere. Big cabernet aromas precede a palate of ripe red berries followed by a spicy finish, probably from the Carmenere. Though the wine has richness it is tight and still lean. Medium body, great food wine. --chef Joe (Oct 2009)
- 230 **CAPO DI STATO 1999** by Loredan Gasparini (from the Veneto) **\$50**
This Bordeaux blend of Cabernet, Cabernet Franc, Merlot and Malbec from the Veneto drinks beautifully now, but according to Chef Joe has the potential to age as well. There's a beautiful Bordeaux-like nose of cassis and earth with bright green pepper from the Cabernet Franc. Medium bodied overall with a long elegant finish—a unique wine. --mm (2006)
Recently (Oct/2009) a patron brought in a bottle of 1978 Chateau Talbot that he wanted us to decant and serve with his meal. That same evening we served a bottle of Capo di Stato to another patron. The difference was stunning: the Italian was better “Bordeaux” than the French! Both had that same tarry, smoky nose but the fruit and the structure were so much better in the Italian. Zut alors! --chef Joe
- 231 **CABERNET SAUVIGNON 2004 riserva** by Erbhof Unterganzner (from Alto Adige) **\$57**
Josefus Mayer is a wizard with Cabernet. We were truly impressed with the purity of fruit and concentration that this wine has. Classic cassis notes and leather jump from the glass. The balance of acidity and fruit is truly superb and makes this a true food wine. Genuine skill here. --mm
- 232 **BRENTAL Merlot 2005** by Produttori Cortaccia (from Alto-Adige) **\$53**
100% MERLOT
We must admit that we do not go out of our way to find a Merlot to put on our list, but every so often one of exceptional quality and character finds us. Brental is a historic vineyard in the Alto Adige that has a stony-clay soil that suits the Merlot variety exceptionally well. The vines are old and yield a medium/full-bodied wine with heady aromas of wild berries and notes of green tea; the palate has ripe black fruit flavors, soft tannins and a long finish. --mm

Carignan, Grenache and related Rhone-style grapes

I say “Rhone-style” as some of these grapes are considered native to Sardinia though they are best known for their appearance in some of the Rhone’s most famous wines. Likewise do they appear in some of Spain’s great reds as well.

- 233 **ASSAJÉ 2005** by Capichera (from Sardinia) **\$77**
100% CARIGNAN A big wine with rich, brambly fruit, spice, and tobacco notes. --mm
We love this wine and are pleased to see that it has attracted the attention of the Advocate which gives it a 92 with the following praise: “reveals awesome richness...dark cherries, smoke, tar, licorice, plums, wild herbs and rosemary...It is a remarkable wine in every way. Anticipated maturity: 2008-2020.” And you probably had it first right here in South Norwalk! --chef Joe
- 234 **COSTERA 2007** by Argiolas (from Sardinia) **\$33**
90% CANNONAU (Grenache), 5% BOVALE SARDO & 5% CARIGNAN Wine Advocate gives it 90 points. I was amazed at the rich, ripe, robustness of this reasonably priced wine, far more sophisticated than the price suggests. Galloni of the Advocate says, “it literally bursts onto the palate with waves of game, earthiness, mint, spices, herbs and bacon fat notes that swirl around a core of ripe, dark fruit. There is outstanding harmony and balance in the glass...” --chef Joe

Red wine continued...Carignan, etc...

- 235 TURRIGA 2003 by Argiolas (from Sardinia) \$67
85% CANNONAU (Grenache) & 15% MALVASIA NERA, CARIGNAN & BOVALE SARDO
Tre Bicchieri from Gambero Rosso, 93 points from the Wine Advocate.
Long a Pasta Nostra favorite, Turriga has not been on our recent lists, but this one, the 2003, is not to be missed! Many are saying that this is the best Turriga ever! It's intense, big, beefy, bacony, purple-black, bold, and gorgeous yet elegantly put together. --chef Joe
- 236 IS SOLINAS 2006 by Argiolas (from Sardinia) \$55
95% CARIGNAN & 5% BOVALE SARDO
Medium to full-bodied, this dark ripe-fruited wine offers intense aromas that need a few minutes of air to surface, great richness, powerful flavors and an earthy finish. It is perfect to drink right now and luscious too! 90 points from the Wine Advocate whose Antonio Galloni says that Argiolas is one of his favorite producers in all of Italy.

Chianti Rufin  & other wines from the Rufin  zone

- 237 CHIANTI RUFINA "Bucerchiale" 2004 by Selvapiana \$55
Killer good and full-bodied, made with only Sangiovese grapes—mostly old vines. Robert Parker gave this 92 points and the Spectator a 91. Parker's Advocate said "...an expansive, layered wine...lovely vibrancy to the dark fruit, along with notes of tobacco, spices and leather that come forward in the glass...a refined Bucerchiale, with beautifully integrated tannins and finesse to spare. Why can't more Chiantis be like this? Anticipated maturity: 2010-2022. "
My own notes included a chocolate like intensity with impressions of cola followed by very dark cherry fruit, violets and tobacco. Absolutely first class! --chef Joe

Chianti Colli Senesi & other wines from the Colli Senesi zone

- 238 CHIANTI COLLI SENESI "il garrulo" 2005 by Montenidoli \$39
The Chianti of yesteryear. Originally Chianti was a blend of Sangiovese, Canaiuolo and two white grapes, Trebbiano and Malvasia, a practice mostly abandoned in the latter part of the 20th century when a call for more powerful wines arose. Il Garrulo takes us back to those times, times when Power did not sit at the head of the table. Brisk and lively with aromas of herbs and notes of minerality, brambly berries and balanced acidity this is the perfect light red to begin a meal with. --mm
- 239 CHIANTI COLLI SENESI 2005 by Montenidoli \$49
Made from a blend of Sangiovese and Canaiuolo grapes grown near the town of San Gimignano. The wine is medium/full with ripe cherry aromas, fine structure, notes of dried herbs and a slight minerality. A delicious wine. -mm
- 240 SONO MONTENIDOLI 2001 by Montenidoli \$67
Montenidoli's top red, a barrique aged gem made from the best Sangiovese grapes harvested in the Colli Senesi. The wine is gracefully powerful with ripe cherry flavors, notes of earth and a long elegant finish. --mm
Deep ruby colored, cherry and plum with spice on the nose, rich and full on the palate with gobs of cherry fruit. This is the result of traditional organic winemaking—no shortcuts, no compromises, from a lady who has been working her fields since 1965. The 2001 only began to "come-around" in 2008. Will continue to develop for many more years. --chef Joe

Red wine continued...Chianti

Chianti Classico & other wines from the Classico zone

- 241 CHIANTI CLASSICO 2006 by Casavecchia alla Piazza \$43
Bursting with blackberry fruit and mineral notes. –mm
A favorite Chianti of mine for its simplicity, honesty, delicacy and purity. Not a big wine but very stylish—reminiscent of Pinot Noir. –chef Joe
- 242 CHIANTI CLASSICO 2006 by Villa di Geggiano \$43
Structured with considerable power, weight and tannin. Super good. –chef Joe
- 243 CHIANTI CLASSICO 2004 riserva by Villa di Geggiano \$53
Medium to full body, powerful, ripe dark cherry fruit, earthy notes and wonderful balance. -mm
- 244 MONTECALVI 2003 by Azienda Agricola Montecalvi \$55
An IGT beast biodynamically derived from Sangiovese with 5% each of cabernet and syrah plus a small amount of other grapes. This low yield wine (one bottle per plant) is no longer made so if this is your cup of wine—full-bodied, robust, meaty, smoky, jammy—enjoy it while it lasts. This is the final vintage; now they make pop styled for a lot more money and, to me, their new stuff is a lot less impressive. (They've sold out). –chef Joe (Dec 2009)

MONTEPULCIANO D'ABRUZZO

- 245 MONTEPULCIANO D'ABRUZZO “binomio” 2003 by La Valentina \$70
A robust, full-bodied collaboration between two winemakers that earned a 92 from the Wine Advocate. My notes from Sept 2009: brooding dark aromas, spice, ripe dark fruit, good structure, lots of fine tannins. Galloni of the Advocate adds that it is a soft, supple beauty that offers superb balance. What are you waiting for? --chef joe
- 246 MONTEPULCIANO D'ABRUZZO “cocciapazza” 2006 by Torre dei Beati \$50
A concentrated, robust full-bodied wine from a new, organic producer. –chef Joe
- 247 MONTEPULCIANO D'ABRUZZO “mazzomurello” 2004 by Torre dei Beati \$60
The top of the line wine from this producer, powerful and complex with deep berry flavors, great structure and a long finish. –mm
- 248 MONTEPULCIANO D'ABRUZZO “lucanto” 2007 by Torre Raone \$30
Though it is simple and rustic, this rich and smooth Montepulciano is full-bodied with ripe berry aromas. We were delighted that a wine of this quality could cost so little! --mm

Red wine continued

NEBBIOLO

Including Barbaresco, Barolo, Boca and other Nebbiolo wines

Nebbiolo is the noble grape that is used to make Barolo, Barbaresco, Roero, Boca, Gattinara, Carema and others. In Piedmont Nebbiolo is also bottled simply as Nebbiolo. There can be several reasons for this, but from the tasters point of view it will be lighter and will mature earlier than the more serious Barolo, Barbaresco & Roero. That said, a really good Nebbiolo can be an outstanding wine and is, in many circumstances, preferable to its more serious big brothers. (unless marked otherwise all the wines in this section are from Piedmont)

- 249 NEBBIOLO Langhe “prinsiot” 2007 by Fratelli Alessandria \$45
aka: Nebbiolo 101
Prinsiot is a light to medium-bodied wine with excellent Nebbiolo character. Its purity and structure are outstanding, and it makes a fine introduction to the grape. The Advocate gave it an 89 and says, “...mid-weight red laced with perfumed cherries, flowers, spices and licorice. The wine reveals gorgeous length and fine, silky tannins that frame the exquisite finish. This is a wonderful introductory level Langhe Nebbiolo” Hmm, looks like he and I think alike! –chef Joe
- 250 NEBBIOLO d’Alba 2007 by Bruno Giacosa \$53
Taste of Nov 09: Mmmmm—great wine! The nose was intense with licorice, mustard and spice. Supple and sinuous on the palate it opened slowly and gracefully—never in a rush—to reveal bright red fruits like cranberries and red currants supported by ripe tannins. Its only flaw, if there is one, is a lack of earth and dirt, but if it had . –chef Joe
- 277 NEBBIOLO Langhe “perbacco” 2006 by Vietti \$47
Gee, this one’s really good too! The color is deep ruby with a garnet edge, copious aromatics included strong impressions of pomegranates and lavender and the ample and gripy tannins supported lots of ripe red fruits, especially cranberries, mixed with impressions of mocha that trailed off to a dusty finish. Literally a “baby Barolo.” The Advocate says “90 points.” –chef Joe
- 251 BOCA 2004 by Le Piane \$79
NEBBIOLO with some Vespolina and Bonarda
Writing in 1300 AD a reporter hailed the Boca zone, in the N.E. corner of Piedmont, for the quality of its wines, which he said dated from ancient times. With the passing of centuries and the dividing of the land among the heirs of each successive generation the land parcels became so small that a serious winery could no longer sustain itself. Over the last two decades Swiss wine importer Cristoph Künzli, fascinated by the zone, made in excess of 90 separate land purchases in order to assemble a piece of land large enough (14 acres) to plant vines and open a winery.
The results are stunning. Both the '03 and the '04 got Tre Bicchieri in Italy and the Advocate calls it “**ethereal**” and gives it 90 points. This is a glorious medium-bodied wine with subtle red fruit aromas, earthy notes and outstanding structure. –chef Joe
PS You can buy it at Morrell’s for \$64.95.
- 252 BARBARESCO 2005 by Cantina del Pino \$67
92 points Robert Parker's Wine Advocate: "...gorgeous...reveals superb depth...sweet red cherries, menthol, pine, spices and minerals...is vibrant and poised, with firm tannins that give it a somewhat austere personality. With some time in the glass its perfumed core of sweet fruit emerges, and a few years in bottle should help it come together even more. This is a very pretty...Anticipated maturity: 2011-2023." (10/08) Josh Greene's Wine & Spirits gave it 94 points.
...and to think you had it first at Pasta Nostra when it made its American debut some years ago under the auspices of Norwalk resident and wine importer Rob Mackin... shiver me timbers! –chef Joe

Red wine continued...Nebbiolo

- 253 BARBARESCO "ovello" 2004 by Cantina del Pino \$85
Well, if I and others rave about the standard wine from this house then words will not suffice for their top-end Ovello version. Antonio Galloni of the Wine Advocate gives it a 94 and calls it majestic, powerful and structured. Make sure you ask your server to decant it. —chef Joe
- 254 BARBARESCO 2000 by Marchesi di Gresy, *camp gros* \$110
An ethereal example of a near perfect wine. I love it. —chef Joe
- 255 BAROLO 2005 by Fratelli Alessandria \$63
Just arrived Nov 2009. This is what I wrote when we tasted it before it shipped, "pretty rose petal aromas, licorice, medium tannins, lean and muscular, wonderfully put together." Matteo wrote "gripy...dark fruit...earth... mineral tight." Hmm...figure that out! Galloni of the Advocate said, among other things, "simply impeccable." —chef Joe
- 256 BAROLO "gramolere" 2005 by Fratelli Alessandria \$80
Here's what I had to say at the pre-taste: "captivating nose—lilacs like a fine Rioja: gorgeous silky tannins coat the mouth like a well-fitting glove; perfectly sweet and delicate fruit; wonderful." In case you'd like a second opinion here's Antonio Galloni of the Wine Advocate: "powerful...imbued with black cherries, minerals, licorice, spices & menthol. 93 points" —chef Joe
- 257 BAROLO "monvigliero" 2001 by Fratelli Alessandria \$110
- 258 BAROLO "monvigliero" 2005 by Fratelli Alessandria \$85
Here's what Matteo wrote about the 2001: The '01 Monvigliero is at a great point in its evolution. The primary fruit flavors have subsided and the wine is showing off its more earthy side with notes of dried flowers, mushrooms and hints of leather at the forefront. The tannins are softening yet the structure is still sound and will carry the wine easily into the next decade—too bad there is only a little left. Enjoy while you can. —mm
My notes from the pre-taste or the 2005: "big, super powerful and dense; intense sweet fruit, tremendous mouth feel, silky tannins, awesome." Galloni gives it a mere 92; what does he know? —chef Joe
- 259 BAROLO "san lorenzo" 2001 by Fratelli Alessandria \$110
Back in 2005 I wrote: "St. Lawrence is a very apt name for this Barolo as the wine is saintly in its purity and mystically devotional in the way it so faithfully expresses the very soul of what Nebbiolo grapes are all about." In November of '09 I'd add that the wine is developing wonderfully and continues to deliver on all it promised on arrival several years ago. —chef Joe
- 260 BAROLO "cerretta" 2004 by Luigi Baudana \$90
We held this wine back while we sold through the 2001's, only recently (Fall 2009) cracking the first bottles—what an epiphany! Most bottles pop upon opening with leather, wet earth, mushrooms, tar and flowers; those that are still reticent yield to a little time in the decanter. **Do not miss.** —chef Joe
- 261 BAROLO "ravera" 2004 by Elvio Cogno \$100
Cogno's style is neither modern nor traditional, French *barrisques* are utilized judiciously along with large Slavonian *botti*. This method supports the wine in its infancy, but allows it to express its fruit rather than have the wood flavors take center stage. This is a medium-bodied, elegant wine with notes of dried blackberries, roses, and intoxicating nuances of earth. A wine with serious structure, but silky and generous at the same time. —mm

Red wine continued...Nebbiolo

- 262 BAROLO "sori ginestra" 2001 by Conterno Fantino **sold out** \$175
- 263 BAROLO "sori ginestra" 2003 by Conterno Fantino \$140
The 2001 got a serious 99 points from the Wine Spectator, 95 from Steve Tanzer and 95 from Robert Parker. It currently sells at auction for about what we are selling it here.
Zachys, a reputable dealer, currently offers limited bottles of the 2003 at the bargain price of \$105, the low price undoubtedly due to the unpopularity of the vintage in general, nevertheless, Robert Parker, tasting it in October 2007, gives it a whopping **94 points** and advises maturity of 2009 to 2018. He says that it has deep color, full-body, intense black cherries and plums...herbs, spices and toasted oak. What more can one ask? –chef Joe
- 264 BAROLO 2003 by Luigi Einaudi \$99
The Wine Advocate gave it a 91 and suggested maturity after 2008. Here is a top class Barolo from one of the top ten producers that is now close to maturity. –chef Joe
- 265 BAROLO "costa grimaldi" 2001 by Luigi Einaudi \$140
- 266 BAROLO "costa grimaldi" 2003 by Luigi Einaudi \$120
The Advocate gives the 2001 90 points saying "opens with a nose of flowers, spices, minerals and menthol...terrific length and purity...notes of cherries in liqueur, ripe red fruit and menthol, finishing with excellent freshness. Anticipated maturity: 2009-2016."
Of the 2003 the same critic says that Einaudi's 2003 Barolos are especially strong. Giving this one 92 points he says, "...poise...ripe dark fruit...reveals outstanding persistence on the palate and a long, fresh finish...maturity 2009-2018"
- 267 BAROLO "cannubi" 2001 by Luigi Einaudi \$140
- 268 BAROLO "cannubi" 2003 by Luigi Einaudi \$120
Again quoting Antonio Galloni of the Advocate: "Einaudi's 2001 Cannubi shows the unmistakable pedigree of Cannubi in its deep, layered personality, revealing aromas of spices, flowers and vanilla, followed by plenty of rich, round red fruit, macerated cherry and toasted oak flavors." He gives it 91 points.
Of the 2003 he says, "possesses another dimension of sweetness and depth...plenty of vibrant ripe cherries, violets, tar, spices and toasted oak. Made in a full-bodied, generous style...offers superb persistence and a long, fresh finish...a terrific effort from Einaudi. Anticipated maturity: 2009-2018." 93 points
- 269 BAROLO "lazzarito" 1999 by Fontanafredda \$125
- 269 BAROLO "la villa" 1999 by Fontanafredda \$125
These highly acclaimed wines are drinking wonderfully well at this time. The Lazzarito, of which are left only a couple of bottles, is the more delicate, while the La Villa packs a punch with opulent and exotic dark berry fruit and notes of licorice and spice and amazing depth. –mm
The Advocate gives the Lazzarito a 92 with "very warm aromas of roses, tar, cinnamon, and chocolate. The palate is equally impressive, with a potent extract, superior length and continuity, significant mineral and road tar notes, and lush, sweet fruit."
La Villa got a 90 and the following praise, "wild cherry, anise, and cedar aromatics, it is supple, round, and deceptively tasty...there is plenty of substance and weight in its flavors and fine complexity in the chocolate, tar, and licorice finish..." –chef Joe
- 270 BAROLO 2000 "santo Stefano" by Rocche dei Manzoni \$145
A seductive wine made from grapes harvested from the Santo Stefano vineyard in Monforte d'Alba. Ripe dark cherry and floral aromas with hints of tar. The palate is silky, with great structure and length. –mm (2005)
The Spectator gives it a 95, the Advocate a 94 and Tanzer a 92. The Advocate says it best: "the wine...expresses the classic tar, licorice, and floral character of Nebbiolo. Very powerful and firm and with an impressive tannic richness on the mid-palate and finish, it will provide much pleasure until 2020." –chef Joe (12/2009)

Red wine continued...

- 271 BAROLO "bussia" riserva 1999 by Pianpolvere Soprano \$290

This has become something of a cult wine for several convergent reasons: one is the land, two the vintage, three is he who made it and four because it is so damned good. Pianpolvere is the grandest land in all of Barolo; the '99 vintage was fantastic and this is the historic first vintage made by the Migliorini family after the death of Beppe Finocchio.

Galloni of the Advocate gives it 93 points with the following stunning remarks: "Translucent dark ruby. Deep, aromatic nose of roses, tar, menthol, and licorice. **Absolutely gorgeous** on the palate...sensations of sweet black cherry fruit and well-integrated oak, excellent persistence and freshness on the finish. **A remarkable wine of great balance, elegance, and harmony.**"

Matteo of Pasta Nostra had this to say: "A rich, profound Barolo with layer upon layer of aromatic flavor and textural complexity..." --chef Joe

- 272 BAROLO 1999 by Bartolo Mascarello \$175

- 273 BAROLO 2001 by Bartolo Mascarello \$160

Critically acclaimed but nonetheless inscrutable, these are not suggest to any but serious Barolisti. Of the 1999 Antonio Galloni of the Wine Advocate says "a brilliant effort, offering a perfumed, elegant nose and lovely notes of red cherry fruit, menthol and minerals that flow onto the palate in a display of extraordinary purity. As it sits in the glass subtle notes of earthiness and tobacco appear, the fruit becomes more ethereal, and the wine changes from its initial impression of power to a more...nuanced expression of Nebbiolo. Deceptively medium bodied, it also has the structure to age well, and will still be a compelling Barolo at age 30. Drink after 2009." He gives it a 93 as does the Spectator.

Robert Parker, writing in the Advocate of the 2001 gave is a 92 and says: "Initially soft and delicate, it offers a lovely core of...expressive macerated cherries, raspberries, spices, tar, freshly ground coffee beans and earthiness, giving the impression of being fairly ready to drink. With air, multiple tastings reveal a wine that has put on considerable weight, completely changing its personality to a big, structured Barolo supported by plenty of acidity and tannins to age. Though it freshened up considerably over time, it never became completely clean. At once highly compelling yet frustratingly flawed, it will appeal to readers who can look past its funky notes. That said, several recent bottles have been outstanding so I have upgraded my score accordingly. Anticipated maturity: 2009-2026." --chef Joe

Pinot Noir / Pinot Nero

- 274 BLAUBURGUNDER MAZZON 2007 by Gottardi (from Alto Adige) \$65

Don't be thrown by the name; it's how Austrians say Pinot Noir. And no, this is not Austrian I loved it, found it delicious with good varietal character, lots of flowers and sweet cherry fruit in a medium-bodied wine. --chef Joe

- 275 PINÓNERO 2000 by Rocche dei Manzoni (from Piedmont) \$80

The late Valentino Migliorini was fascinated with Pinot Noir and was determined to capture the essence of it as he did so well with Nebbiolo. Though wonderfully successful his Pinot is unlike Oregon or California and not quite like Burgundy either. The color is pale and slightly hazy with aromas of exotic red berries, earth and tropical notes. The palate is full, with a Barbaresco like structure and finish. An excellent and very intriguing wine. --mm

A mere few bottles remain & no more are on the way to our fair State of CT. --chef joe (12/09)

- 276 PINOT NOIR 2007 by Cantina Tramin (from Alto Adige) \$44

Very little Pinot Noir is planted in Italy, and of that small amount most are very pricey, and all too often do not taste a bit like Pinot either! The 2007 Tramin Pinot is Pinot in every sense with its delicate color, heady aromas and pure fruit flavors. To top it off the price is extremely reasonable. The wine Gods have sent us a gift. --mm

The Advocate liked it too and called it plump and juicy and pleasing. --chef Joe