

sommelier JOURNAL

Monforte d'Alba

Piedmont, Italy

wine professionals

BAROLOS FROM THIS CLASSIC SUBZONE ARE BUILT FOR THE LONG HAUL.

OUTSTANDING RECENT RELEASES



BENI DI BATASIOLO Barolo Bofani 2006 \$75

Caraway, dried cherry, oregano, and cedar appear on the nose. The moderately full-bodied palate shows good concentration and acidity, nicely integrated wood, and distinctive red-spice notes on the finish. A bit astringent now, but the tannins are balanced; will age for 12-15 years.

TOM HYLAND

Freelance writer, editor, and photographer, Tom Hyland has been contributing to wine publications for 13 years; his credits include *Decanter*, *The World of Fine Wine*, *The Quarterly Review of Wine*, and the *Chicago Tribune* as well as *Sommelier Journal*. A specialist in Italian wines, he recently completed his 53rd research trip to Italy. Visit him at www.learnitalianwines.com.

...ishing with the stunning...
...ing the three vineyards...
...cent them all remarkable. While Giacomo is pleased with my opinion, he is quick to point out that their excellence depends on their sources. "Quality alone means nothing," he says. "Identity is everything."

Situated at the far southern end of the Barolo zone, Monforte d'Alba is one of 11 communes producing Piedmont's celebrated Nebbiolo-

Manzone, proprietor of his family firm in Monforte, describes the differences thus: "To the west, the communes of La Morra and Barolo have mostly chalk and marl soils that produce more open and perfumed wines, with a silky texture. The soils of Monforte and Serralunga are full of sand and calcareous stone." Because these older soils are less nutrient rich, the vine roots must dig deeper, resulting in wines with more powerful tannic structure and longer ag-