

PELISSERO	2010	DOLCETTO D'ALBA MUNFRINA	TREISO	(\$18.00)	RED	91
PELISSERO	2010	DOLCETTO D'ALBA AUGENTA	TREISO	(\$20.00)	RED	91
PELISSERO	2009	BARBERA D'ALBA PIANI	TREISO	(\$25.00)	RED	93
PELISSERO	2009	LANGHE NEBBIOLO	TREISO	(\$29.00)	RED	92
PELISSERO	2008	BARBARESCO NUBIOLA	TREISO	(\$39.00)	RED	92
PELISSERO	2008	BARBARESCO TULIN	TREISO	(\$60.00)	RED	92
PELISSERO	2008	BARBARESCO VANOTU	TREISO	(\$94.00)	RED	93
PELISSERO	2009	LONG NOW	TREISO	(\$50.00)	RED	92
PELISSERO	2008	LONG NOW	TREISO	(\$50.00)	RED	93

These are among the finest wines I have ever tasted from Giorgio Pelissero. The 2008 harvest was very much on the later side and began in mid-October. The Vanotu was aged in 100% new French oak barrels, while the Nubiola and Tulin were aged approximately 60% in cask and 40% used French oak. Pelissero credits higher-quality barrels as one of the main reasons his wines are more elegant than in the past, but he isn't giving himself enough credit.

**The 2010 Dolcetto d'Alba Munfrina** is an energetic, inward wine bursting with blackberries, sweet flowers and crushed rocks. It shows marvelous energy all the way through to the layered, polished finish. This is an impressively structured Dolcetto loaded with class and pedigree. Anticipated maturity: 2012-2016. **The 2010 Dolcetto d'Alba Augenta** presents a higher-toned set of aromas and flavors than the Munfrina. Red fruit, espresso, sweet herbs and flowers are some of the notes that flesh out in this mid-weight, understated Dolcetto. The Augenta shows plenty of power as well as refinement. This is another strong showing from Pelissero. Anticipated maturity: 2012-2016. **The 2009 Barbera d'Alba Piani** is fabulous. Freshly cut flowers, red fruit and spices are just some of the nuances that flow from this pliant, hugely delicious Barbera. A hint of oak frames the finish, but the Piani is really about fruit. It is a beautifully balanced, totally harmonious wine of the highest level. I loved it. Anticipated maturity: 2012-2019. **The 2009 Langhe Nebbiolo** is surprisingly dense and muscular. Sweet red cherries, flowers and licorice come to life in the glass. Despite the wine's richness, it also possesses plenty of Nebbiolo grip on the finish. The dense, ripe style is very nicely balanced here. This is a jewel of a wine. Anticipated maturity: 2012-2019.

**The 2008 Barbaresco Nubiola** wafts from the glass with crushed flowers, sweet herbs, licorice and spices, all of which add complexity to the fruit. The Nubiola is deceptively medium in body. With time it fleshes out beautifully, showing terrific richness for the vintage. A firm, poised finish has the last say. Anticipated maturity: 2015-2023. **The 2008 Barbaresco Tulin** possesses striking mid-palate sweetness and depth, with lovely inner perfume and plenty of fruit. Sweet dark cherries, flowers and exotic spices are some of the notes that emerge from this fleshy, radiant Barbaresco. This is a wonderfully complete wine in a tricky vintage. Anticipated maturity: 2015-2025. **The 2008 Barbaresco Vanotu** is a rich seamless wine layered with dark fruit, mocha, espresso, spices and French oak. Sweet balsamic notes develop in the glass, adding further nuance and dimension on the powerful, resonant finish. This is a beautifully opulent yet mid-weight Barbaresco from Giorgio Pelissero. Anticipated maturity: 2015-2025. **The 2009 Long Now** shows fabulous balance in its supple fruit and understated personality. Silky and elegant from start to finish, the 2009 shows off layers of dark black fruit, licorice and new leather. Today the wine is a touch compact, but there is a good chance it will open up with further time in bottle. Sweet floral notes are woven throughout the finish. Anticipated maturity: 2014-2024. **The 2008 Long Now** is a brilliant wine. The 2008 is a big, powerful Long Now bursting with dark fruit. It is perhaps a bit less refined today than the 2009, especially in its tannin, but my instincts tell me further bottle age is all that is required. I especially like the way the fruit builds towards the rich, intense finish. This is shaping up to be a terrific wine. Anticipated maturity: 2015-2025. Importer: Vinifera Imports, Ronkonkoma, NY; tel. (631) 467-5907