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Gold Club August 2024

Roberto Sarotto 2018 Barbaresco Riserva Neive, Treiso, Northern Italy

About the wine: The story begins in 1820, when Giuseppe Sarotto, the founder of the family, arrived in Neviglie from Barbaresco. Originally limited to producing Dolcetto only, the family winemaking business expanded over time, purchasing vineyards in the most important *crus* of the Neive municipality, thus adding Barbaresco to their portfolio. This Barbaresco is 100% Nebbiolo, produced from different vineyards in the Barbaresco DO. When you think Nebbiolo, think of it as Northern Italy's answer to Southern Italy's Sangiovese!

About the Region: One of Piedmont's greatest wine regions, Barbaresco rarely gets mentioned without a reference to its neighbor Barolo. Both are among the best expressions of the Nebbiolo grape and, where Barolo can be sharp and tannic, Barbaresco can be warmer and more approachable. Its vineyards are situated in the Langhe, on the right-hand side of the Tanaro River and extending from northeast of Alba to the communes of Barbaresco, Neive and Treiso. The vineyards are situated to best "ensure a suitable ripening of the grapes", effectively meaning most Barbaresco vineyard sites have some, if not entirely southern exposure.

Tasting Notes: With a bright garnet red color with orange highlights, you'll first notice aromas of violet and roses, with hints of wild mushroom and berries. On the palate, fully red fruits, leather, light oakiness, and smoke... we thought we picked up just a bit of licorice! You love this soft, balanced, and refined Barbaresco. You may want to decant for a few hours prior to drinking... or cellar it if you're patient enough!

Food Pairing: The food of Piedmont in North-west Italy is as highly regarded as its wines, so it makes sense to make the local dishes your first choice if you're looking for a match for a bottle of Barbaresco. How about truffle dishes like fonduta and tajarin (egg noodles with butter and truffles)? Carne cruda - raw beef or veal prepared the Piedmontese way - or steak tartare? If we lost you there with raw meat, we'll get you back with this one... risotto with porcini/ceps! Try something new with this lovely Italian red!

