Tasting Notes for 20 club meeting 1/2/23

"about as sweet as the silky Madeira, as astringent on the palate as Bordeaux, and as brisk as Champagne. It is a pleasing wine."

-Thomas Jefferson on first trying Nebbiolo

Cantina Puiatti Friulano 2020, Friuli DOC

BIN END was £11.99 now £7.99 12.5%

Friulano is a northeastern Italian staple and a deliciously fresh white. Friulano is an Italian white wine made from the grape with the same name. It's also known as Sauvignon Vert and was widely mistaken for Sauvignon Blanc when it was first planted throughout Chile. This wine is made without any use of oak-ageing to emphasise the grape's freshness. This under-the-radar wine is a hidden gem made by a major producer in the Friuli region. Expect notes of citrus, flowers and a touch of almond. Enjoy it with spaghetti alle vongole.

Nebbiolo Wines to compare

The name Nebbiolo derives from *nebbia*, the Italian word for "fog." This is likely from the white, powder-like natural bloom on the grapes that appears during harvest season. Or, from the fact that the best Nebbiolo sites are located above the fog that collects in the valley.

Roberto Sarotto Barbaresco Riserva 'Currà' 2016/17

£25.99 15%

Ciabot Berton Barolo DOCG 2017/18

£24.99 14.5%

The soils of Barbaresco and Barolo both contain a fair amount of calcareous marl, basically a lime-rich clay-based soil.

The lime adds a higher pH (more alkaline) which, interestingly enough, makes the vines produce Nebbiolo grapes with a lower pH (ie more acidic)! Acidity is a very important component in wines that age well.

The main difference in Barolo and Barbaresco is in the soils. Barbaresco's soil has more nutrients and, because of this, wines don't exude as much tannin as Barolo.

Both wines smell of roses, perfume, and cherry sauce — and they both have a very long finish. The difference is in the taste on the mid-palate; the tannin won't hit you quite as hard in the Barbaresco.

- Barolo 3 years
- Barolo Riserva 5 years
- Barbaresco 2 years
- Barbaresco Riserva 4 years
- Barolo is actually about 50 years older than Barbaresco and was named after a noblewoman, the Marchesa de Barolo, in the 1850's.
- Back when Barolo got its name, it was a very different wine. Most Barolo was made as a richly sweet, fruity red wine. It was much closer to ruby Port or a very fruit-forward Shiraz. Since sweetness complements the astringency of high tannin, this kind of makes sense.
- Barbaresco got its start in 1894, taking a similar stylistic approach to Barolo with their wine. Both regions suffered greatly to Phylloxera and could barely make wines during the World Wars.
- It wasn't until after World War II that a family producer called Gaia began to bring quality back to Barbaresco wines. Another great step towards quality was the establishment of the Produttori del Barbaresco (a consortium of small producers) in 1958.

Luis Felipe Edwards 'Late Harvest' Viognier/Sauvignon Blanc 2018/19 Half Bottle, Colchagua Valley

£5.49 12.5%

Luis Felipe Edwards is one of Chile's most awarded producers. They make this great-value dessert wine from grapes picked at the very end of the ripening season. It's complex and sweet with notes of peach, citrus, honey and oak.

Fonseca Reserve Ruby Port 50cl

£9.99 20%

Fonseca's port has been enjoyed in the UK since 1840. They take great pride in their ruby port. It's aged for several years in wooden vats to encourage complexity and soften tannins while keeping fresh flavour. It's full-bodied with intense flavours of blackcurrant and cherry. Excellent with soft cheeses.