



Italian Food

The 2004 Barolo:

What impressed Me

By **Kyle Phillips**, About.com

The 2004 Barolo is very good: thanks to a perfect summer ripening took place at a more measured pace, allowing everything to come together and fall into place properly, resulting in wines that though still very young display considerable grace and harmony coupled with supple power, and that will be well worth seeking out to set aside for enjoyment in future years.

Here are the wines that impressed me the most in the course of the vintage presentation.

Cogno Elvio Ravera Barolo DOCG 2004

Black almandine with black reflections and almandine rim. The bouquet is fairly rich, with greenish accents and some spice mingled with red berry fruit and a fair amount of alcohol that adds depth, while there are also some cedar and hints of balsam. A fair amount going on in a fairly traditional, very young key. On the palate it's ample, with bright red berry fruit supported by lively berry fruit acidity and by smooth sweet tannins that work well from below the surface to lead into a clean tart berry fruit finish. Graceful, in a rich key, and will drink very well with succulent red meats even now, though it will benefit from another year in the cellar, and improve markedly over the next 10-15 years.

Score: 88-90

<http://www.elviocogno.com>