



## The IRON CHEVSKY Wine Blog

Lifestyle of wine - thoughts & experiences

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### Gambero Rosso Tre Bicchieri 2010



On Feb 24, one of my favorite trade tasting events of the year arrived to San Francisco. For background on [Gambero Rosso](#) and their Tre Bicchieri event, see [my coverage of the last year's event](#). The world of Italian wine is diverse and complicated. And wonderful. Tre Bicchieri really gives you a chance to sample across the whole of Italy, and to celebrate the variety and the quality all in one place. So without further ado, I will jump straight into impressions.

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4. Relatively thin showing by Barolo and Brunello reminded me that there are fewer celebrated wines in the most recent release (2005) than a year ago (2004). Only one Brunello stood out for me - Canalicchio di Sopra 2004 - young, fresh and tasty! There were some excellent examples of 2005

Barolo. The charming and talented Giuseppe Vaira (in the photo on the right) delivered on his Barolo Bricco delle Viole 2005 - sweet, soft-textured, intensely flavored, plum, tea, with loads of dark berries. Vietti's Barolo Lazzarito 2005 was a classic - a powerhouse Nebbiolo, full-flavored, jerky, tannin, serious, young, deep, concentrated black cherry. Several other wines were solid though not amazing - Oddere Barolo Mondoca di Bussia Soprana 2004 (blueberry/cherry tea), Elvio Corno



Barolo V. Elena 2004 (soft and charming), Bezza & Figli Barolo Sarmassa 2005 (toothpasty fresh tea), Travaglini Gattinara Riserva 2004 (meaty and gritty), Prunotto Barolo Bussia 2005 (light & tart), and finally Pio Cesare Barolo Ornato 2005 (herb, spice and blackberry with a unique personality). So long as we are on the subject of Nebbiolo, a notable mention should also go to Ca'del Baio's Barbaresco Asili 2006 - sweet and tart, slightly spicy, intense and substantive, tannic, with a touch of coffee, poured by the friendly winemaker sisters - Paola and Valentina Grasso.