



RASSEGNA STAMPA

2009

eRobertParker.com
Antonio Galloni

ottobre 2009

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2007 Cognito Barbera d'Alba Bricco dei Merli

Cognito 

A Barbera Dry Red Table wine from
Alba, Barbera d'Alba, Piedmont, Italy

Source	Reviewer	Rating	Maturity	Current (Release) Cost
Wine Advocate # 185 Oct 2009	Antonio Galloni	90	Drink: 2009 - 2013	\$32 (32)

The 2007 Barbera d'Alba Bricco dei Merli is a wonderful Barbera laced with dark fruit. Made in a seamless, opulent style, the wine reveals gorgeous balance and finessed, silky tannins. This is a Barbera of uncommon elegance and harmony. The Bricco dei Merli was aged in a combination of cask and smaller French oak barrels. Anticipated maturity: 2009-2013.


This is an outstanding set of new releases from Cognito, one of Piedmont's under the radar stars. Proprietors Walter Fissore and Nadia Cognito are doing great work at their small, family-run property. From top to bottom, all of these wines merit your attention. The Barolos in particular are special. Fermentation is done with the traditional submerged cap method and the wines stay in contact with the skins for an additional two weeks or so, taking the total time of fermentation/maceration to roughly 30 days, a bit longer than had been the case in the recent past. Like many estates in Piedmont, Cognito has increased the amount of large, neutral oak used for the Barolos and is relying less on small French oak barrels.

Importer: Vias Imports, New York, NY; tel. (212) 629-0200





2008 Corno Dolcetto d'Alba

Corno 

A Dolcetto Dry Red Table wine from
Alba, Dolcetto d'Alba, Piedmont, Italy

Source	Reviewer	Rating	Maturity	Current (Release) Cost
Wine Advocate # 185 Oct 2009	Antonio Galloni	89	Drink: 2009 - 2011	\$23 (23)

The 2008 Dolcetto d'Alba is a pretty, mid-weight wine with attractive varietal aromas and flavors. This refined red is as good a Dolcetto as readers are likely to come across in this vintage. Anticipated maturity: 2009-2011.

This is an outstanding set of new releases from Corno, one of Piedmont's under the radar stars. Proprietors Walter Fissore and Nadia Corno are doing great work at their small, family-run property. From top to bottom, all of these wines merit your attention. The Barolos in particular are special. Fermentation is done with the traditional submerged cap method and the wines stay in contact with the skins for an additional two weeks or so, taking the total time of fermentation/maceration to roughly 30 days, a bit longer than had been the case in the recent past. Like many estates in Piedmont, Corno has increased the amount of large, neutral oak used for the Barolos and is relying less on small French oak barrels.

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2005 Cigno Barolo Ravera

Cigno 

A Nebbiolo Dry Red Table wine from Barolo, Piedmont, Italy

Source	Reviewer	Rating	Maturity	Current (Release) Cost
Wine Advocate # 185 Oct 2009	Antonio Galloni	92	Drink: 2012 - 2022	\$76 (76)

The 2005 Barolo Ravera is a big, concentrated wine that comes to life with a gorgeous display of dark fruit, flowers, minerals and menthol. This rich, sumptuous Barolo shows tons of energy and integrity with a long, finely tuned finish. The estate gave the Ravera 24 months in 25-30 hectoliter Slavonian oak barrels. Anticipated maturity: 2012-2022.

This is an outstanding set of new releases from Cigno, one of Piedmont's under the radar stars. Proprietors Walter Fissore and Nadia Cigno are doing great work at their small, family-run property. From top to bottom, all of these wines merit your attention. The Barolos in particular are special. Fermentation is done with the traditional submerged cap method and the wines stay in contact with the skins for an additional two weeks or so, taking the total time of fermentation/maceration to roughly 30 days, a bit longer than had been the case in the recent past. Like many estates in Piedmont, Cigno has increased the amount of large, neutral oak used for the Barolos and is relying less on small French oak barrels.

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2004 Cognito Barolo Vigna Elena

Cognito 

A Nebbiolo Dry Red Table wine from Barolo, Piedmont, Italy

Source	Reviewer	Rating	Maturity	Current (Release) Cost
Wine Advocate # 185 Oct 2009	Antonio Galloni	94	Drink: 2013 - 2025	\$105 (105)

The 2004 Barolo Vigna Elena is another fine, articulated wine that boasts layers of fruit. The wine keeps getting better and better in the glass, in a stunning display of plums, leather, minerals and French oak. Still tightly wound, this firm, classic Barolo should repay cellaring handsomely. This is a fantastic Barolo from Cognito. The Vigna Elena spent 36 months in 40 hectoliter Slavonian oak barrels. Anticipated maturity: 2013-2025.

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2005 Cigno Barolo Bricco Pernice

Cigno 

A Nebbiolo Dry Red Table wine from
Novello, Barolo, Piedmont, Italy

Source	Reviewer	Rating	Maturity	Current (Release) Cost
Wine Advocate # 185 Oct 2009	Antonio Galloni	93+	Drink: 2015 - 2025	\$112 (112)

The 2005 Barolo Bricco Pernice is a new wine made from a parcel of the Ravera vineyard in Novello. It is another big, imposing wine imbued with masses of dark fruit, leather, spices and menthol. A modern expression of ripeness meets a traditional interpretation of structure in this rich, compelling Barolo. Sweet, balsamic notes carry through to the long finish. The Bricco Pernice spent 24 months in 25-30 hectoliter oak casks. Simply put, this is an awesome bottle of Barolo. Anticipated maturity: 2015-2025.

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2005 **Cogno Barolo Cascina Nuova**

Cogno 

A Nebbiolo Dry Red Table wine from Novello, Barolo, Piedmont, Italy

Source	Reviewer	Rating	Maturity	Current (Release) Cost
Wine Advocate # 185 Oct 2009	Antonio Galloni	89	Drink: 2011 - 2021	\$50 (50)

The 2005 Barolo Cascina Nuova, the estate's entry-level Barolo, looks to be a good candidate for near-term drinking, as early signs of advancement are present. Dried cherries, sweet herbs and tobacco are some of the nuances found in a Barolo that starts off rather delicate and ethereal, but then turns muscular in the glass. The Cascina Nuova is the old Barolo normale bottling. The wine is made from the youngest vines on the property and spends two years in large, neutral oak. Anticipated maturity: 2011-2021.

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2007 Cogno Montegrilli Vino da Tavola

Cogno 

A Proprietary Blend Dry Red Table wine from
Piedmont, Italy

Source	Reviewer	Rating	Maturity	Current (Release) Cost
Wine Advocate # 185 Oct 2009	Antonio Galloni	90	Drink: 2009 - 2012	\$35 (35)

The estate's 2007 Montegrilli (50% Nebbiolo, 50% Barbera) is another soft, seamless wine loaded with dark fruit. This juicy, Piedmontese red offers terrific balance in a generous, captivating style. The Montegrilli spent 12 months in used French oak barrels. Anticipated maturity: 2009-2012.

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2008 Cognito Langhe Bianco Anas Cetta

Cognito 

A Nascetta Dry White Table wine from
Langhe, Piedmont, Italy

Source	Reviewer	Rating	Maturity	Current (Release) Cost
Wine Advocate # 185 Oct 2009	Antonio Galloni	89	Drink: 2009 - 2011	\$30 (30)

The 2008 Anas-Cetta is a very pretty white. A sweet, inviting bouquet melds into layers of perfumed ripe peaches and apricots. This unique, compelling Piedmontese white is simply delicious. Roughly 30% of the 2008 Anas-Cetta spent time in French oak, which contributes to the wine's volume. Anticipated maturity: 2009-2011.

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