

# Wine & Spirits MAGAZINE

93	Elvio Cogno	\$115
<b>Elvio Cogno 2005 Barolo Bricco Pernice</b>		
<p>Scents of raspberries and truffles combine in this sophisticated, formidable wine. The tannins feel cool and fruit driven, earthy and dark red, their structural strength more delicate than extracted. This grows on a five-acre parcel in the Ravera cru of Novello, where Cogno farms the Lampia clone of nebbiolo at an elevation of 1,250 feet.</p>		
Vias Imports, NY		

90	Elvio Cogno	\$23
<b>Elvio Cogno 2008 Dolcetto d'Alba Vigna del Mandorlo</b>		
<p>Scents of fennel, fig and cured meat combine in this earthy dolcetto, its flavors limpid and mouthwatering. A dusting of tannin and tight acidity makes this a fine partner to grilled fennel sausages.</p>		
Vias Imports, NY		

89	Elvio Cagno	\$31
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**Elvio Cagno 2007 Barbera d'Alba Bricco dei Merli**

A gentle, finely made barbera presented in an international style, this is clean and smooth. The fruit is as ripe as black currants, lovely to drink with braised lamb.

Vias Imports, NY

87	Elvio Cagno	\$31
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**Elvio Cagno 2008 Barbera d'Alba Bricco dei Merli**

This wine contrasts lean, savory flavors of red currants with the blackstrap molasses warmth of its tannin. It's a touch funky and volatile, needing bottle age to integrate.

Vias Imports, NY