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## 2004 Barolo: The Cream Rises to The Top

### Elvio Cagno

Some time in the early 2000s I started to see a significant change in Cagno, as the wines started to become more precise and nuanced. Today, Cagno is comfortably perched among Barolo's top estates. The 2004s are striking wines in every way. I used to say Cagno is an estate to watch for the future, but that time is now.

### Elvio Cagno 2004 Barolo Riserva Vigna Elena – 95 pts.



Novello, Piedmont

Red wine from Italy

Drinking window: 2015 - 2024

The 2004 Barolo Riserva Vigna Elena is a bit more ethereal and lifted in style than the Ravera. A host of violet, spice, plum and lavender notes makes an appearance as this silky, crystalline Barolo shows off its considerable pedigree and hugely alluring personality. I imagine the 2004 will drink well for another decade-plus, as all the elements are very much in the right place. The Vigna Elena is a Riserva built on finesse rather than power.

*Antonio Galloni. Tasting date: November 2014*

### **Elvio Cogno 2004 Barolo Ravera – 94 pts.**



Novello, Piedmont

Red wine from Italy

Drinking window: 2016 - 2026

A tense, brilliant wine, the 2004 Barolo Ravera shows many of the elements that make this high elevation district between Novello and Barolo so alluring. The flavors are bright and beautifully nuanced throughout, with beams of underlying salinity that give the wine much of its vibrancy. Cinnamon, cloves, orange peel, plums and black cherries flow through the precise finish. Although the 2004 is quite expressive today, it is also a wine of sensuality and mystery that still has a lot to say. This is an absolutely striking Barolo from Cogno.

*Antonio Galloni. Tasting date: November 2014*

### **Elvio Cogno 2004 Barolo – 91 pts.**

Novello, Piedmont

Red wine from Italy

Drinking window: 2015 - 2026

The 2004 Barolo is just beginning to show the first signs of early tertiary development. Sweet tobacco, dried cherries, worn-in leather and spices are all nicely delineated. Medium in body and exceptionally polished at this level, the 2004 is bursting with personality and character.

*Antonio Galloni. Tasting date: November 2014*