

2007 Antoniolo Gattinara

The 2007 Gattinara is simply stunning. Freshly cut flowers, red cherries and spices are some of the notes that emerge from this elegant, radiant Gattinara. There are no signs of greenness or hard edges anywhere in sight, yet the wine retains the mid-weight structure that differentiates Gattinara from other Nebbioli. This is supple, classy and engaging from start to finish. The 2007 is a fabulous wine at this level, and also makes a great introduction to Gattinara and the wines of Antoniolo. Anticipated maturity: 2012- 2019.

This is a breathtaking set of new releases from Antoniolo. In fact, they may very well be the best wines I have ever tasted from this estate. Gattinara is generally cooler than the rest of Piedmont. At times the wines can be angular and herbal. Not in 2007. The even heat of the year ripened the fruit beautifully, softening any hard contours and baking out elements of herbaceousness, but without altering the mid-weight, graceful quality that makes the wines of this village so appealing. The resulting wines are flat-out delicious.

A Marc de Grazia Selection, various American importers, including: de Grazia Imports; tel. (417) 732-4200; Michael Skurnik, Syosset, NY; (516) 677-9300, Estate Wines Ltd., San R...

- Antonio Galloni (October, 2011)

2007 Antoniolo Gattinara Osso San Grato

The 2007 Gattinara Osso San Grato is a thrilling Gattinara. It is one of the very best Gattinaras I have ever come across. The 2007 combines the freshness and drive of the San Francesco with the inner perfume, guile and pliancy of the Castelle. Expressive red cherries, flowers, rosemary, mint and minerals wrap around the silky, totally satisfying finish. Fond memories of the 1990 linger on my mind. Anticipated maturity: 2014-2027.

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2007 Antoniolo Gattinara Vigneto Castelle

The estate's 2007 Gattinara Le Castelle flows with black cherries, mint, flowers, spices and vanillin. The mid-weight, translucent style is nicely fleshed out in this undeniably attractive, dazzling wine. The Castelle becomes more and more radiant as it sits in the glass and continues to flesh out, while the oak is very nicely integrated. Anticipated maturity: 2012-2027.

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**2007 Antoniolo Gattinara San
Francesco**

The 2007 Gattinara San Francesco shows marvelous focus and length. It is an understated wine laced with floral overtones and simply exquisite finesse. Freshly cut roses, red cherries, minerals and mint are some of the nuances that fill out the beautiful, textured frame. All of the elements continue to gain in harmony through to the finish. This is the finest San Francesco I have ever tasted. Anticipated maturity: 2014-2027.

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