

# Antoniolo

This is a fabulous set of wines from Antoniolo. The 2008 Gattinaras have developed very nicely since I last tasted them. Over time, the wines have put on quite a bit of flesh and are now both more fully formed and also more expressive of their respective sites than they were when first released. Antoniolo fans won't find the 2009 straight Gattinara and Castelle, both the victims of devastating hail. The Osso San Grato and San Francesco make up for that to some degree with their superb class. Readers won't want to miss these gorgeous wines. The 2008s are a bit more delicate than the 2009s, but both vintages are quite beautiful at this reference-point estate in Gattinara.

From Exploring Northern Piedmont (Mar 2014) by Antonio Galloni

Vintage	Producer	Name	Tasting Notes	Score	Drinking Window	Release Price	Review Date
2008	Antoniolo	<u>Gattinara</u>	The 2008 Gattinara is a great introduction to the Antoniolo wines. Sweet floral and savory notes meld into dark red cherries, plums, smoke, tobacco and leather. The 2008 is pliant, expressive and resonant in the glass, with lovely freshness and terrific overall balance. All the elements fall into place in an effortless Gattinara to drink now and over the next handful of years.	91	2014 - 2023	\$40.00	Mar 2014
2008	Antoniolo	<u>Gattinara Castelle</u>	A big, somewhat burly wine, the 2008 Gattinara Castelle hits the palate with an exciting melange of smoke, tobacco, leather and black fruit. The 2008 is rich and explosive to the core, with huge fruit and equally imposing tannins. Readers need to be patient here, but there is a lot to look forward to. I can't say the 2008 is especially polished, but there is an exuberance here that is undeniably appealing.	93	2016 - 2023	\$53.00	Mar 2014
2008	Antoniolo	<u>Gattinara Osso San Grato</u>	Another wine that has developed beautifully over the last year, the 2008 Gattinara Osso San Grato impresses for its layered, inviting personality. Sweet tobacco, herbs, menthol, coffee and plums meld together nicely in the glass. This is a surprisingly textured, voluptuous Osso San Grato with terrific potential for the future, although it is quite beautiful, even today. The aromatics and tannins show some elements of development, but the wine is [still] a bit fresher on the palate.	94	2015 - 2028	\$68.00	Mar 2014

2008	Antoniolo	<u>Gattinara San Francesco</u>	The estate's 2008 Gattinara San Francesco is pure silk on the palate. The aromas and flavors are already a touch forward, suggesting the 2008 is best enjoyed over the next few years, but it is really the wine's textural finesse and elegance that stand out in this tasting. Mocha, pine, menthol, sweet tobacco and dark red stone fruits wrap around the lithe, gentle finish. The 2008 has turned out to be a real beauty.	92	2015 - 2026	\$60.00	Mar 2014
2010	Antoniolo	<u>Nebbiolo Coste Della Sesia Juvenia</u>	Antoniolo's 2010 Nebbiolo Coste della Sesia Juvenia is a very pretty, entry-level offering. Sweet red berries, smoke, flowers, tobacco and spices are all woven together quite nicely. The 2010 is supple, expressive and full of personality. Best of all, the 2010 is a terrific value.	88	2014 - 2017	\$23.00	Mar 2014
2009	Antoniolo	<u>Gattinara Osso San Grato</u>	The 2009 Gattinara Osso San Grato is a bit more classically austere than the San Francesco, as it usually is at this stage. Sweet red berries, iron, pine, mint, wild flowers and crushed rocks all take shape in the glass. The 2009 is going to be superb, but it needs time for some of the tannin to soften. A translucent, highly expressive finish rounds things out in style. Osso San Grato remains one of the great under the radar jewels of Italian wine.	94+	2016 - 2029	\$68.00	Mar 2014
2009	Antoniolo	<u>Gattinara San Francesco</u>	The 2009 Gattinara San Francesco is drop-dead gorgeous. A layered, voluptuous, sexy Gattinara, the 2009 San Francesco is firing on all cylinders. Leather, smoke and licorice add complexity to the dark fruit in this deeply layered, expressive wine. The depth of color and fruit suggest the 2009 will drink well for years, but it is already fabulous.	94	2015 - 2029	\$60.00	Mar 2014