



On left: Baroli tasted at Paolo Scavino winery. Right: Dinner wines served at Marchesi di Barolo.

Barolo Country and Wineries

WE STARTED OUR second-to-last day in Piemonte at one of the greatest wineries. I have been visiting Paulo Scavino's winery since the mid-1990s and it is special for two reasons. The wines and particularly the range of Baroli are extensive and excellent. The other reason is because Enrica Scavino, daughter of owner Enrico, is a dear friend. We had a nice tour of the winery and cellars and then went to the tasting room where Enrica poured multiple wines and elaborated insightfully on each. Highlights included three of Scavino's most famous Baroli. The Monvigliero 2011, the Bric Dël Fiasc 2007, and the Rocche Dell'Annunziata Reserva 2009 were all spectacular. Each displayed stereotypical attributes of Barolo in general, but highlighted differences relative to their terroir.

Our next visit was to Massolino in Serralunga d'Alba. After a quick tour of the winery, we were treated to a degustation of five wines. The three red

wines spelled out below are very good examples of their DOC. Barbera d'Alba 2015 is red/purple in color with elegant, sweet and tempting aromas and is well-balanced with almond and spice flavors. Langhe Nebbiolo 2014 is garnet red in color with notes of raspberry and violets. Serve with rich meats, sauced pasta, and blue cheese. Barolo 2012 is terracotta colored wine and full-bodied with silky tannins, hints of blackberries, leather, raspberry, and mocha. Barolo Parafada 2012 is a deep garnet red color with an intense and complex bouquet and floral and spice scents. It is robust, rich, an age-worthy. Barolo Parussi 2012 is a deep garnet red with intense notes of sweet spices, sandalwood, tobacco, and leather. It will age effortlessly as the ample tannins soften.

The next stop was at Giovanni Manzone. Although the winery produces a normal range of Piemontese wines, it is best known for Baroli from two of the best-known crus in Monforte d'Alba -Castelletto and Gramolere. We were served each and left with a better appreciation of these two great vineyards with world-class Baroli.

Moving to our next winery we visited Damilano in Barolo village. This winery has been on an upsurge in quality and the wines poured proved it. We tasted three excellent Baroli—the 2012 Lecinguevigne, the 2011 Cannuli, and the 2009 Liste. All were great examples of their respective vintages as well as vineyards. Our lunch was at the Michelin-starred restaurant Massimo Camia. The food was exceptional and accompanied by five very good wines.



Enrica Scavino and Jim Bryant at Paolo Scavino's winery.

Our final stop of this long day was at the original producer of Barolo-Foresteria dei Marchese di Barolo. Owned by my good friends Anna and Ernesto Abbona, it is a place I always feel at home. Anna was in Tokyo, but she and Ernesto had made great plans for our degustation and dinner. We had a brief tour of the exceptional facilities in Barolo and then were seated in a palatial dining room. We had a six-course dinner served with their accompanying wines. Wines included their Arneis, followed by Dolcetto and Barbara with starters and pasta. The 2011 Barolo elevated the risotto to perfection. The beef short ribs matched the 2011 Barolo Sarmassa beautifully. We finished with the Moscato d'Asti Zayara and biscotti. What a way to finish the day. A votre santé! 🍷



Jim Bryant is pictured here with the owner and chef of Ristorante Massimo Camia.

PHOTO: THOMAS BALSAMO



Barrington resident Jim Bryant is pursuing his passion and love of wine as an international wine consultant. This follows a 30-year career in senior

financial and general management positions at two Fortune 100 companies. He is the owner of James R. Bryant L.L.C.; contact him at profwino@comcast.net.