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Nebbiolo Prima 2014

Nebbiolo Prima 2014 – [nē-bē-'yōh-lōh prē-'mūh 'twēn-tē fōr-'tēn n]

- 400 wines from
- 230 different producers tasted blindly in
- 5 days by
- 90 journalists from
- 25 different countries.
- All Nebbiolo. "Solo Nebbiolo."



Every morning from May 12-16, all ninety of us, from different corners of the world, assembled in the *Palazzo Mostre e Congressi* in Alba and blindly, but diligently, tasted and reviewed all 400 of the wines presented in the following categories: 2010 Barolo and 2008 Barolo Riserva, 2011 Barbaresco and 2009 Barbaresco Riserva, 2011 Roero and 2010 Roero Riserva.

Monforte d'Alba wines show solid power, making me confident that 2010 is a classic vintage. In some cases the fruit is so ripe, it almost seems candied but other strong characteristics, like aromas of espresso and gritty tannins in the end, serve to balance these. The 2010 Monforte wines will need the most time out of all the Baroli to age, but once the tannins ripen, they'll be awesome. My favorites among those tasted were **Simone Scaletta Chirlet** (cherry perfume & cellar floor, tons of fruit on the palate)★★★, **Cascina Chicco Rocche di Castelletto** (bitter herb strawberry vanilla fresh oregano, harmonious mouthfeel, coffee caramel spice tar, ripe red fruit)★★☆, **Conterno Fantino Sori Ginestra** (sweet candy cherry cocoa, pie including the crust, my God! lemon & tree bark even on my lips, probably awesome in 15 years, no faults just huge like *Rocche dell'Annunziata* x 10)★★☆, and **Pecchenino Le Coste** (bright red cherry & a little bitter herb/green vegetable + baking spice, nice! (the *grissini* are starting to taste very good right about now) full of cherry pomegranate cranberry with cinnamon, roasted almonds and stewed cherries, ... or plum jam on grilled bread with butter & perhaps *Bresaola* —um yes, that sounds good right about now! Hungry.)★★☆.