



WINE ENTHUSIAST[®]

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PIEDMONT

BAROLO

95 **Marchesi di Barolo 2007 Cannubi (Barolo); \$135.** Almost over the top, this beautiful Barolo from the most celebrated cru of them all—the iconic Cannubi vineyard—delivers maximum pleasure and intensity. This is a soft and velvety wine, with cherry, cassis, leather, moist tobacco and licorice aromas over extracted concentration and tight tannins. The wine needs more time to age and once it does, it can be paired with beef or aged cheeses. Imported by Wine Wave. *Cellar Selection.* —M.L.

94 **Marchesi di Barolo 2007 Sarmassa (Barolo); \$130.** The Sarmassa cru consistently delivers some of the best Barolos on the market, and this opulent expression from Marchesi di Barolo proves the point. The wine exhibits modern aromas of chocolate, black cherry, coffee and Spanish cedar. The mouthfeel is soft, plush and rich. Imported by Wine Wave. —M.L.


MARCHESI di BAROLO
Antiche Cantine in Barolo