

# Premium Brands, Inc.

---

69-13 Fleet Street - Forest Hills, NY 11375-5165

tel.: (718)263-4094 - fax: (718)263-4409 - E-mail: PremiumB@aol.com

## CABUTTO - Tenuta la Volta

**Gambero Rosso Editore**

**Slow Food Editore**

*“Italian Wines 2001”*

### **Tenuta La Volta - Cabutto - Barolo (Cuneo - Piedmont)**

The wines of Tenuta La Volta are traditional, which is just the way owners Osvaldo and Bruno Cabutto like them. The Cabuttos macerate the fruit for a fairly long period and subject their all wines, with the exception of the red Vendemmiaio, to a long ageing process in large barrels rather than barriques. They only make their Barolo Riserva del Fondatore in the very best years and we shall have to wait until 2002 to taste the '96 vintage. The last vintage released was the '90. The Barbera Bricco delle Viole '98 impressed us with its concentrated garnet colour and wide range of aromas, highlighting mulberry and raspberry notes that harmonize nicely with more complex hints of almond paste, fig leaf and toastiness. The palate is juicy and broad with strong tannins that shadow the wine's stay with the progression through to the vigorous cocoa and liquorice-themed finish. The Barolo Vigna La Volta '96 has a concentrated colour and a distinctive, well-sustained nose redolent of berry fruit jam, almond and cocoa over interesting green notes. The palate opens out solidly and seamlessly, becoming a little austere in mid palate before culminating in a tangy, lingering finish with a complex after-aroma. We also liked the Dolcetto Vigna La Volta for its agreeable colour, raspberry and cassis nose masking notes of pepper, and the full-bodied palate with a lingering finish that lays the focus on the up-front tannins. Lastly, the Vendemmiaio has a bright colour and an appealing nose of peach and vanilla. The palate has power and concentration while there are hints of liquorice in the finish.

---

### **85 CABUTTO Barolo Vigna La Volta 1993 \$32**

Fruity and fairly intense, medium-bodied, with supple tannins, some mineral character and a crisp, chewy finish, this tasty Barolo is drinkable now through 2000. **Wine Spectator** - Oct. 31, 1997

### **86 CABUTTO Dolcetto d'Alba Vigna La Volta 1996 \$12**

Impressive dark color, supple body and ripe fruit for a Dolcetto. Slightly earthy, but there's plenty of red berry, wet earth and spice flavors. Chewy finish should soften with pasta or pizza. Drink upon release. - **Wine Spectator** - Oct. 31, 1997

### **87 CABUTTO Langhe Vendemmiaio 1995 \$32**

Both modern and traditional, dishing up chestnut undertones to the ripe plum, berry and black cherry flavors. Really delicious as it unfolds its sweet-tasting fruit accented by subtle oak, with turns a bit toasted on the slightly dry finish, suggesting a modern mind-set along with respect for tradition. Drink now through 2003. 190 cases made. - P.M. - **Wine Spectator** - Oct. 31, 1998

- 88 CABUTTO Barolo Riserva del Fondatore 1990 \$80**  
Interesting. A bit earthy yet quite fruity, with plum, black cherry, currant and spice. Impressively ripe, this full-bodied red fills the palate with delicious waves of flavors and a lingering finish. Give this time to show it all. Best after 2005. 165 cases made. - P.M.  
- Wine Spectator - Oct. 31, 1998
- 89 CABUTTO Dolcetto d'Alba Superiore Elevato in Piccole Botti 1996 \$20**  
The dark color announces what this is made of: deep flavors, supple and ripe tannins and a sophisticated barriques treatment accented by the violet, plum, cassis, mocha and toasted oak notes. Everything blends beautifully in this smooth, harmonious, medium-bodied wine. Terrific. Drink now through 2000. 325 cases made. - P.M. - Wine Spectator - Oct. 31, 1998
- 89 CABUTTO Dolcetto d'Alba Vigna La Volta 1998 \$14**  
Wonderful, tasting of freshly crushed wild raspberries. This medium-bodied beauty is balanced, with sweet-tasting fruit, smooth texture and pure, clean aromas and flavors of cassis, game and spice that deepen with each sip. Drink now through 2000. 1,250 cases made. - P.M. - Wine Spectator - July 31, 1999
- 89 CABUTTO Barolo Vigna La Volta 1996 \$53**  
A subtle, pretty wine. Gorgeous aromas of strawberries, flowers, cherries and wet earth. Full-bodied, with firm tannins. The ripe, succulent fruit builds on the palate. Medium finish. Best after 2002. 1,250 cases made. - J.S. - Wine Spectator - Aug. 31, 2000
- 85 CABUTTO Barbera d'Alba Superiore Bricco delle Viole 1998 \$20**  
A clean and firm wine with black-berry and cherry character. Medium body. Fresh finish. Drink now. 1,000 cases made. - J.S. - Wine Spectator - Aug. 31, 2000
- 86 CABUTTO Langhe 1997 \$34**  
Modern wine. Loads of new wood in this, but plenty of good fruit too. Medium-bodied, with cherry tannins and a long after-taste of vanilla and berry. Best from 2000 through 2004. 400 cases made. - J.S.- Wine Spectator - Aug. 31, 2000
- 

## **Kyle Phillip's - Italian Wine Review – Volume: 2000/1 - #2 - Northwest Issue**

### **La Volta - Cabutto**

#### **\*\* Barbera d'Alba Superiore - Cabutto Bricco delle Viole 1997 - \$20.00**

The wine is a deep ruby with orange ruby highlights, and has a clean, somewhat closed bouquet that opens with swishing, to reveal ripe prune fruit laced with green pepper, resin, and hints of underbrush. On the palate it is round and quite smooth, medium bodied, with some slightly angular tannins that lead into a warm slightly tannic finish. A light, pleasing wine that will work well with pasta, white meats, pot pies, white sauces, hearty vegetarian dishes, and meathloaves and such. Not quite enough zest for fried foods. Pleasing; drink now.

**Kyle Phillip's - Italian Wine Review - Volume: 2000/1 - #2  
Northwest Issue**

**\*\* Langhe Rosso - Cabutto Vendemmiaio 1996 - \$35.00**

This is a Nebbiolo-Barbera blend, and is deep almandine with black highlights. Its bouquet is clean, with Nebbiolo predominating; in particular flowers, green tobacco, and saddle leather. Pleasing, and suggests a cool fall breeze. On the palate it's lighter and livelier than the nose would suggest -- Barbera's contribution - and almost zesty, with nice cherry fruit and a clean acidity that leads into a warm slightly tart finish with angular tannins that's quite persistent. A pleasing wine that will work well with rich meat dishes, especially those that are succulent or are cooked with moist heat. Roast beef with gravy, as opposed to juice, or a steak with creamy green peppercorn sauce. Drink now, or hold 3-5 years.

**Kyle Phillip's - Italian Wine Review** - Volume: 2000/1 - #2  
Northwest Issue

**\* Barolo Cabutto - Vigna La Volta 1995 - \$44.00**

The wine is a deep garnet with black highlights, and has an initially funky bouquet that clears to reveal underbrush and forest berry fruit, in particular black currants, with hints of sweetness. Pleasing and well balanced. On the palate it is full and quite round, with currents and forest berry fruit supported by smooth sweet tannins that reveal youth in a slight angularity towards the finish, which is warm and clean, with cherry overtones. Will be pleasant once the tannins have settled, though I found it more direct than I would have liked. This is likely a function of youth; hold 3-4 years before opening, and expect it to age well for 10 or more.

**Kyle Phillip's - Italian Wine Review** - Volume: 2000/1 - #2  
Northwest Issue

---

**92 CABUTTO Barolo Vigna La Volta 1997 \$52**

Big, juicy wine. An aromatic red, with lots of ripe plum and smoke character. Full-bodied, with velvety, fruit-coated tannins and a long finish. Best after 2006. 1,500 cases made. - J.S.

**Wine Spectator** - September 30, 2001

**83 CABUTTO Dolcetto d'Alba Vigna La Volta 2000 \$14**

Boisterous wine. Aromas of roses, crushed grapes and pepper. medium-bodied, with good fruity flavors and a tangy, slightly rough finish. Drink now. 1,650 cases made. - J.S.

**Wine Spectator** - September 30, 2001

---

**Gambero Rosso Editore**

**Slow Food Editore**

***"Italian Wines 2002"***

**Tenuta La Volta – Cabutto**

First class. That's what we thought of the range presented this year by the winery that dominates the village of Barolo, with the castle in the background, from its location on the La Volta hilltop. A part on the back, then for the Cabuttos, especially Osvaldo, who has been working tirelessly for more than a decade to improve the quality of the cellar's wines. The results seem to be coming thought for the four wines we tasted all gained high, if not quite stratospheric, scores, with the Barolo showing best. So we'll begin our round-up with the Vigna La Volta selection – 25,000 released – that impressed this year as never before. Its intense ruby red has a faint orangey rim. On the nose it offers delicacy and finesse, the sensations of ripe fruit marrying with notes of balsam and rain-soaked earth. It has sufficient structure for the length on the palate to offset the gentle, velvet-smooth tannins. This is a wine that was conceived in the vineyard. Yield per vine was minuscule and it easily reaches 14 per cent alcohol. The Barbera d'Alba Superiore Bricco delle Viole came close to matching it. It has a strikingly dark, almost

impenetrable, colour and aromas that include super-ripe berry fruit and faint hints of oak. The long, mouthfilling palate verges is almost syrupy. The no-nonsense, deliciously quaffable Dolcetto is also attractive while the Vendemmiaio, from a blend of nebbiolo with generous helpings of barbera, is a little dominated by the wood, where it spends a year ageing. Presenting only four labels was the right thing to do. The Barolo Riserva del Fondatore, a tribute to the brother's grandfather, is released only in truly exceptional years.

**Tenuta La Volta – Cabutto – via San Pietro, 13 – 12060 Barolo (CN)**

<b>Barolo Vigna La Volta '97</b>	<b>2 red glasses</b>
<b>Barbera d'Alba Sup. Bricco delle Viole '99</b>	<b>2 glasses</b>
<b>Langhe Vendemmiaio '98</b>	<b>1 glass</b>
<b>Dolcetto d'Alba Vigna La Volta '00</b>	<b>1 glass</b>

---

**89 CABUTTO Barbera d'Alba Superiore Bricco delle Viole 1999 \$20**

A Barbera with backbone. Grapery, with berry and vanilla highlights. Full-bodied and chewy, with lots of good fruit, medium acidity and a long finish. Needs bottle age. Best after 2002. 850 cases made. - J.S. - **Wine Spectator** - Nov. 30, 2001

**85 CABUTTO Barbera d'Alba Superiore Bricco delle Viole 2000 \$24**

Pleasant and fruity, with berry character and fresh acidity. Straightforward. Yummy. Drink now. 830 cases made. - J.S. - **Wine Spectator** - Nov. 15, 2002

**92 CABUTTO Barolo Fondatore Riserva 1996 \$70**

Fascinating aromas of berries, plums, leather and cedar. Full-bodied, with lovely glossy, silky tannins and a long, delicious, elegant finish. A beauty. Classy and inviting. Best after 2005. 210 cases made. – J.S. - **Wine Spectator** – Nov. 30, 2002

**87 Cabutto Barolo Vigna La Volta 1998 \$53**

Aromas of strawberries, berries and mushrooms. Medium-bodied, with fine tannins and a light finish. Drink now. 1,665 cases made. –J.S. - **Wine Spectator** – Nov. 30, 2002

---

**Gambero Rosso Editore**

**Slow Food Editore**

***“Italian Wines 2003”***

**Tenuta La Volta – Cabutto**

Little by little Bruno and Osvaldo Cabutto are expanding Tenuta La Volta with new plots and new plantations. At present, they get 55,000 bottles a year out of their 15 hectares of vines but in the space of a few years, they hope to increase this figure substantially. Never, the brothers are quick to point out, will they abandon their quest for quality. This quality is evident in wines that once again were awarded enviable marks by our panel for this year's Guide. In the line-up this time, the Barolo Vigna La Volta is flanked by the Riserva del Fondatore '96, a selection of grapes grown in the estate's vineyards, Vinified only in the very best of vintages. The last of these was 1990. Both of these wines present a traditional profile with rich mineral notes filtering through the aromas of red berry

fruit and dried flowers. They are fairly austere on the palate and well supported by complex structure that is more evident in the Riserva. The opaque garnet Langhe Vendemmiaio, a blend of nebbiolo and barbera, is more modern in style. Its nose weds fruity tones of black cherry with toastiness and cake. On the palate, it is vibrant and assured, taking its leave with a delightfully dynamic finish. The Barbera Superiore suggests fruit, aromatic herbs and earth in an overall framework that is pleasantly rustic, then the palate reveals good body and some nice roughish edges.

Tenuta La Volta – Cabutto – via San Pietro, 13 – 12060 Barolo (CN)

<b>Barolo Ris. del Fondatore '96</b>	<b>2 red glasses</b>
<b>Dolcetto d'Alba Vigna La Volta '01</b>	<b>2 glasses</b>
<b>Barolo Vigna La Volta '98</b>	<b>2 glasses</b>
<b>Langhe Vendemmiaio '99</b>	<b>2 glasses</b>
<b>Barbera d'Alba Sup. '00</b>	<b>1 glass</b>