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Paolo Boselli Portfolio

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This is a Newsletter born through the cooperation of Tom Hyland and Paolo Boselli. Tom writes independently as a freelance journalist and therefore his evaluations are very professional. The rare comments of Paolo reflect his personal perspective. The vintages featured are those actually tasted by Tom. Updates will follow in future issues.

Coffele – Sublime Soave

The charming town of Soave, located about 20 miles east of Verona, is home to one of Italy's most famous – and most misunderstood white wines. While the common identity of Soave is that of a simple quaffing white, thankfully there are a few dozen producers in this area that take the time and care to craft bottlings that display the wonderful characteristics of the Garganega grape. One of the most particular producers of first-rate Soave is Coffele.

Located in the middle of this beautiful walled town, the cellars of Coffele look rather simple, belying the excellence of the wines. This is a family run company headed by Alberto, who serves as winemaker and his sister Chiara (Kia) who runs the marketing end of the business.

Coffele owns 30 hectares (74 acres) of vineyards in the hills near the town of Monteforte in the heart of the Soave Classico zone. The Garganega fruit from this location is prized for its ripeness and fine natural acidity. **(Continued on Page 2)**



**Garganega grapes hanging to dry
for Recioto di Soave at Coffele**

Coffele – Sublime Soave (continued)

The regular Soave here is very good, with crisp acidity and a light minerality. When I told Chiara Coffele how much I enjoyed this wine, she proudly said, "It is easy to make an excellent Soave from a single site, but not so easy to make a very good regular Soave." Coffele has indeed made a very fine regular Soave.

The Ca'Visco is a riper, fuller style of Soave, which brought this producer its first Tre Bicchieri rating for the 2003 bottling. The 2004 vintage of Ca'Visco also won a Tre Bicchieri rating. The "Alzari" bottling is made from Gargaenga, of which 40% has been dried and it is then aged in large oak for about 16 months. Finally, the Recioto "Le Sponde" is one of the highlights from Coffele. Made from Gargaenga grapes that hang on chains at their cellar in the hills, this is a rich, luscious dessert wine that will drink well for 5-7 years.

"It is easy to make an excellent Soave from a single site, but not so easy to make a very good regular Soave." – Chiara Coffele

Reviews of Coffele Wines

2004 SOAVE CLASSICO

Straw-light yellow with an aroma of fresh apple and melon. Medium-bodied with good concentration. Good length in the finish with lively acidity. Enjoy over the next 2-3 years. One of the best regular Soaves from 2004.

2004 SOAVE CLASSICO "CA' VISCO"

A blend of 75% Garganega and 25% Trebbiano di Soave. Straw-light yellow with aromas of pineapple and melon. Medium-full with very good concentration. Very generous mid-palate. Lively acidity in the well-balanced finish. Enjoy over the next 3-5 years.

2003 SOAVE CLASSICO "ALZARI"

100% Garganega with 40% of that dried for 30 days and then aged for 12 months in large oak. Golden yellow with aromas of banana, almond and pecan. Medium-full with very good concentration. Nice nuttiness in the finish. Balanced acidity, this is quite flavorful, but a touch heavy on the palate. Enjoy over the next 2-3 years.



**Chiara
Coffele and
her brother
Alberto,
winemaker at
Coffele in
Soave**

Tenuta Perolla – San Felice’s New Project

San Felice, an outstanding producer of Chianti Classico, has recently released its initial releases from its new project in the Maremma district. Titled **Tenuta Perolla**, the wines come from 75 acres of vineyards that were planted in 1995 near Massa Marittima in the province of Grosseto.

2004 VERMENTINO MAREMMA TOSCANA “BELCARO”

A blend of 85% Vermentino and 15% Sauvignon Blanc. Straw color with golden tints. Aromas of yellow flowers and pine forest. Medium-bodied with good concentration. Lively acidity and a light minerality in the finish. Enjoy over the next 2-3 years.

2004 TENUTA PEROLLA MAREMMA TOSCANA ROSSO

A blend of Sangiovese, Merlot and Syrah. Bright garnet color with aromas of fresh cherries. Medium-bodied with good concentration. Very lively acidity that cleanses the palate- very refreshing. Moderate tannins that are soft. Easy-drinking red with delicious cherry fruit along with notes of tar and black spice. Lovely food wine to be enjoyed over the next 2-3 years. Best fresh.

2003 TENUTA PEROLLA “POGGIBANO” MAREMMA TOSCANA

A blend of 60% Merlot and 40% Cabernet Sauvignon from a single vineyard. Deep, bright ruby red with aromas of black cherry, tar and clove. Medium-bodied, this has moderate tannins and oak and balanced acidity. Enjoy over the next 3-5 years.

“PEROLLA 2003 IS AN EXCEPTIONAL VALUE! THE PRICE/QUALITY RATIO (\$23-25) MAKES IT A WINNER” – PAOLO BOSELLI

Here are notes on the other wines of the San Felice estate in Castelnuovo Beradenga in southern Chianti Classico:

2002 CHIANTI CLASSICO

Bright garnet with aromas of cedar, thyme and dried cherry – a classic nose! Medium-bodied with good concentration. Round finish with tart acidity and polished tannins- nice tipicity. Enjoy over the next 2 years.

2000 CHIANTI CLASSICO RISERVA “IL GRIGIO”

Deep ruby red with aromas of cedar, thyme and cherry. Medium-bodied with good concentration. Earthy finish with a light touch of minerality, nicely integrated oak and refined tannins. Enjoy over the next 3-5 years.

2000 CHIANTI CLASSICO RISERVA “POGGIO ROSSO”

Deep, bright ruby red-light purple with aromas of black cherry, clove, violet and plum. Medium-full with very good concentration. Ripe, modern style with youthful tannins. Ample oak, but not overwhelming. Best in 5-7 years.

1999 VIGORELLO (IGT TOSCANA)

A blend of 60% Sangiovese and 40% Cabernet Sauvignon. Deep ruby red-light purple with aromas of black cherry, vanilla, thyme and a hint of cocoa powder. Generous mid-palate. Long, beautifully structured finish with polished tannins, lively acidity, wonderful persistence of fruit and light black spice. Beautiful harmony- enjoy over the next 10-12 years.



Fabrizio Nencioni,
Commercial Director
San Felice

Vigorello

First produced in 1968. As it was only Sangiovese, it had to be labeled as Vino da Tavola. Cabernet was first used in the blend in 1979. The current blend of 60% Sangiovese and 40% Cabernet Sauvignon was initiated in 1997.

Tasting Bel Colle Barolo

Located in the small town of Verduno in the heart of the Barolo zone, Az. Ag. Bel Colle produce several typical Piemontese varieties. The stylish wines are made by enologists Paolo Torchio and Mario Albrito, with the best-known bottling being the Barolo from the Monvigliero vineyard, which lies on the border of Verduno and the town of Roddi.

Here are notes on four recent vintages that were tasted in March 2006.

2001

Bright garnet with beautiful aromas of currant, dried strawberry and dried herbs. Medium-full, this has lively acidity, balanced tannins and nicely integrated oak. Not a heavyweight, but nicely balanced. Best in 10-12 years.

2000

Aromas of caraway, cedar and dried orange peel. Medium-full, this has balanced tannins and acidity and is like many of the 2000s, quite approachable now. Best in 7-10 years.

1999

Aromas of dried cherry, dried roses, sandalwood and a hint of truffle. Medium-full, this has lively acidity, polished tannins and a subtle earthiness. Wonderfully complex, enjoy this over the next 7-10 years.

1998

Pale garnet with aromas of balsamic, sandalwood and cedar. Medium-full, this has ripe fruit, balanced tannins, beautiful complexity and fine persistence of fruit in the finish. An excellent Barolo from this underrated vintage. Best in 10-12 years.

TORRE DEI BEATI – THE LATEST FROM ABRUZZO

Torre dei Beati is a typical small producer from Abruzzo that produces the usual white, rosé and red wines from the beautiful region of Abruzzo. Though this region does not get the attention of Tuscany or Piemonte, the wines here have been on the upswing as of late, thanks to better winemaking and a ripe, rich style of red wines that Americans love. (By the way, Torre dei Beati is located in the commune of Loreto Aprutino, the same as famed producer Edoardo Valentini.)

2005 CERASUOLO – Cerasuolo is a rosé made from Montepulciano grapes that many experts consider the finest style on Italy. Cherry and strawberry flavors, this is very fresh with a dry, flavorful, slightly earthy finish. Enjoy this over the next 12-15 months for its youthfulness.

2004 MONTEPULCIANO D'ABRUZZO – Bright, deep purple with aromas and flavors of blackberry, myrtle and raspberry. Medium-bodied, this has soft tannins and lively acidity and is quite easy-drinking. Consume over the next 2-3 years.

Fiorenzo Nada and Fontanabianca – Two of Barbaresco’s Finest

There are many excellent small producers in the Barbaresco zone that don’t get the attention they deserve. Two of these are the firms of **FONTANABIANCA**, located in Neive and **FIORENZO NADA**, located in Treiso.

Aldo Pola is owner and winemaker at Fontanabianca, which has been producing wines since 1969. Along with Barbaresco, Fontanabianca also releases a Dolcetto d’Alba, Barbera d’Alba and now an Arneis (the recently released 2005 version is very stylish with its ripe pear and pine flavors and crisp finish). The best Barbaresco released here is the Sori Burdin.

Bruno Nada is the son of Fiorenzo Nada and produces classic examples of Barbaresco at his estate in Treiso. He releases about 40,000 bottles of wine per year, with production being divided among Dolcetto d’Alba, Barbera d’Alba, Barbaresco and a blend of Barbera and Nebbiolo called Seifile.

Both estates have received the coveted Tre Bicchieri rating from Gambero Rosso, most recently with the 2001 Barbaresco Sori Burdin for Fontanabianca and the 2001 Seifile and 2001 Barbaresco for Fiorenzo Nada.



"1999 and 2001 are Piemontese vintages, unlike 1997 and 2000, which are more California-like."

- Bruno Nada
Az. Agr. Fiorenzo Nada

Marolo – Distinctive Grappas from Piemonte

Located just outside the town of Alba in southern Piemonte, the firm of **MAROLO** is one of the finest producers of premium grappa in all of Italy. I say “quality grappa” as too many consumers have experienced the so-called industrial strength of inexpensive grappas from Italy and have no idea how refined these products can be.

What makes the products at Marolo so special is the quality of the pomace they receive, especially from some of the most famous producers of Barolo and Barbaresco for their Nebbiolo grappa. Marolo also uses pomace from other local producers from such grapes as Dolcetto, Arneis and Moscato. They also produce a Grappa di Brunello, using pomace from the Brunello skins from a few small producers in Montalcino.

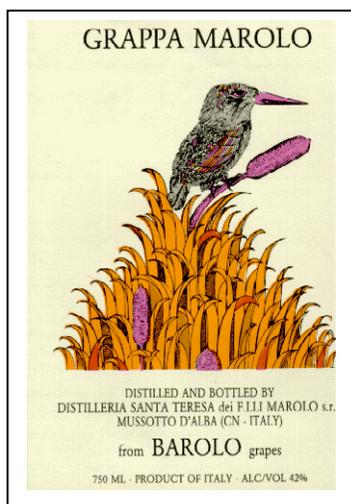
The secret at the Marolo distillery (Distilleria Santa Teresa) is **not** using all the pomace they receive (surely it must be a tempting decision to produce more grappa and thus make more money), but only the best pomace. The finest pomace, according to Paolo Marolo, is “fresh and juicy, and not too pressed.” Paolo also believes in a slow fermentation so that the alcohol does not dominate.

Along with the traditional grappas, Marolo also ages a Nebbiolo grappa in barrique for 3 years, one of his most exquisite products. These are used Taransaud barriques and are treated with linseed oil. He also ages a Moscato grappa for 5 years in barrels that have been used in Sicily to age the famous dessert wine, Moscato di Pantelleria.

There is also a special bottling of Grappa and Chamomile that has light heather and grassy flavors and is lower in alcohol than the regular grappas. This is an unusual and flavorful product not to be missed!

Paolo Marolo has been crafting these grappas since 1977 and is constantly looking to improve his offerings by using the best pomace and the gentlest ways of distillation. “We don’t always make great grappas with what we work with, so it is important not to put the bad grappas in bottles,” he notes. Clearly that has not been a problem for Paolo Marolo, one of Italy’s top producers of specialty grappa.

Notes on Marolo Grappa



MOSCATO – Lovely aromas of pear and white flowers. Medium-bodied with a very flavorful, earthy finish.

MOSCATO “DOPO” – Aged for five years. Deep yellow with golden tints. Aromas of orange peel and pear. Earthy, spicy finish.

BAROLO – Aged for three years. Deep amber color. Intense aroma of caramel and orange zest. Full-bodied with rich flavors on the palate. Great harmony and length in the finish.

CAMOMILE – This is a liqueur made from Nebbiolo grappa and chamomile flowers. Medium-bodied, there is a slight impression of sweetness which makes this more elegant than a typical grappa.