

increasingly warm temperatures in times of climate change.

I'm splitting hairs, really: when it comes to wines made from these hallowed sites by equally competent producers – Asili: Bruno Giacosa, Ca' del Baio, Ceretto, Produttori di Barbaresco; Rabajà: Bruno Rocca, Giuseppe Cortese, Produttori di Barbaresco; Pajorè: Sottimano; Santo Stefano: Bruno Giacosa, Castello di Neive – they are first among equals.



Bruno Giacosa, Asili, Barbaresco

2008 96/100

£100-£135 **Clos & Cru, Exel Wines, Roberson,**

Vini Italiani

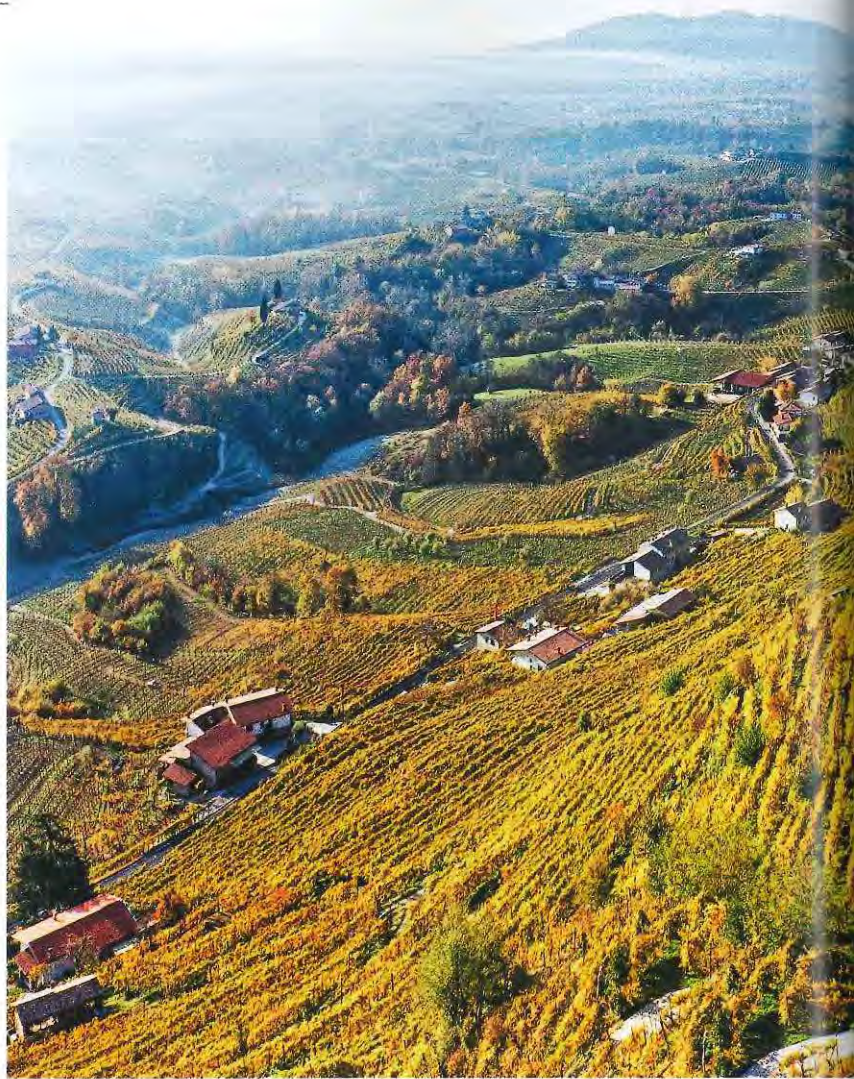
Perfumed red cherry and raspberry, with hints of aromatic herbs and sweet spices. Rich and balanced, with noteworthy depth to the sweet spice and red fruit elements. Suave and very complex, this outstanding, very classically styled Barbaresco will prove

very ageworthy. **Drink** 2018-2038 **Alcohol** 13.5%

Ceretto, Asili, Barbaresco 2001 94

£65 **Top Selection**

Fresh and juicy, with a laser beam of acidity nicely framing the sour cherry, stone fruit, liquorice and mineral aromas and flavours. The 2001 is a stellar vintage for Barbaresco and Barolo, so here's a chance to taste history. **Drink** 2016-2025 **Alc** 13.5%



2 Cannubi (Barolo, Piedmont)

This is Italy's most famous vineyard, its name first appearing on a wine label in 1752. The Cannubi hill is a long tongue of land extending north-east to south-west and running along the town of Barolo at 250m-320m altitude.

Wines made from grapes grown in different sections of Cannubi are strikingly different.

Above: vineyard land on the steep Cartizze hill in Valdobbiadene costs about €1m/ha - the most expensive in Italy

The sub-zones are, from north to south: Cannubi Boschis, Cannubi, Cannubi Valletta, Cannubi San Lorenzo and Cannubi Muscatel.

Even the less experienced will have no trouble recognising that a Barolo from the central portion of the Cannubi vineyard (Cannubi proper) has a completely different, much lighter, tannic framework than those made with grapes grown in Cannubi Boschis or Cannubi Muscatel, which give bigger, fleshier wines due to a much higher clay content in the soil (the Cannubi sub-zone is much sandier). This sand content explains why its wines are especially fine in rainy vintages, as water drainage is never a problem.

Many fine estates make wines from the various sub-zones of Cannubi, like Sandrone (Cannubi Boschis); Chiara Boschis, Serio e Battista Borgogno, Chiarlo, Damilano (Cannubi); Ceretto (Cannubi San Lorenzo); and Cascina Bruciata (Cannubi Muscatel).

Other fine examples include **Marchesi di Barolo (a blend of more sub-zones)**, Francesco Rinaldi and Giacomo Fenocchio (mainly Cannubi Boschis). Last but certainly not least, Cannubi is one of the sources for Bartolo Mascarello and Giuseppe Rinaldi, who make two of Barolo's greatest wines but that don't carry a specific vineyard designation.



Above: 'archetypal' Cannubi Barolo - the Chiara Boschis from E Pira e Gili



‘Cannubi is Italy’s most famous vineyard, its name first appearing on a wine label in 1752’

E Pira & Figli, Chiara Boschis, Cannubi, Barolo 2011 93

£55-£76 **Eclectic Tastes, Hedonism, Millesima, Vini Italiani**
 Archetypal central Cannubi wine, with a purity of red fruit notes and graceful tannins that speak volumes about the style of wine the Cannubi sub-zone is capable of. **Drink** 2018-2031 **Alc** 14%



Marchesi di Barolo, Cannubi, Barolo 2010 91

£38.50-£45 **Millesima, Try Wines**
 Candied aromas of violet, red cherry, tar and smoke. Remarkably light on its feet but still with quite youthfully chewy tannins on the long finish. This will require patience. **Drink** 2019-2026 **Alc** 13.5%

compacted sand that allows the grapes long hang times (harvest often occurs a month later than in other parts of the Prosecco production zone), giving wines of piercingly intense white peach, flower and ripe citrus aromas and flavours.

Look for wines by Bisol (whose family documents demonstrate their ownership of a piece of ‘Chartice’ since 1542), Drusian, Fratelli Bortolin and Silvano Follador.

Bisol, Conegliano Valdobbiadene Prosecco Superiore di Cartizze 2014 93

£20-£25.88 **Cru World Wines, Exel Wines, Millésima**
 Fresh white peach and jasmine aromas soar from the glass. Rich and creamy with lovely freshness and vanilla nuances on the bright, tactile finish. **Drink** 2016-2017 **Alc** 11.5%