OGGI WINE, WINTER 2017

There are **310 types** of pasta listed in **Oretta Zanini de Vita's** exhaustive, and utterly absorbing **Encyclopaedia of Pasta** (University of California Press, 2009). And there are **377 genetically distinct varieties** cited for the creation of Italian wines in the definitive text on the matter of vitis vinifera, **Wine Grapes: A complete guide to 1,368 vine varieties, including their origins and flavours** (Robinson, Harding, Vouillamoz; ecco, 2012). France, incidentally, comes a distant second with a paltry 204.

In all likelihood, there are many more Italian varieties waiting to be rediscovered. As **Ian d'Agata** observes is his awe-inspiring masterwork, **Native Wine Grapes of Italy** (University of California Press, 2014): "…the number of Italian native grapes is almost certainly much higher, as **many of Italy's native grapes remain unidentified,** growing in scattered, hard-to-reach vineyards, their existence known only to a few local farmers. **My own count sits at over five hundred…"**

So, turning the pages of our modest Oggi list you can imagine how difficult it is to provide a selection of wines that even hints at the variety found in this ancient vine growing land. **We reckon we have about 40 natives represented** as either mono varietals or components in blends: that number will grow.

But our list is about much more than wines grown in Italy. We also take a particular interest in wines crafted in Australia from Italian cultivars, many of which have proven to be highly suited to our wine regions. Some – like the white grape **vermentino** and the 'reds' **montepulciano**, **primitivo**, and **nero d'avola** – are potentially far better suited in some warm to hot regions than many of the classic French grapes upon which the Australian wine land is predominantly based.

But we do also offer a smattering of 'internationals', such as **shiraz** (syrah), **cabernet sauvignon**, **pinot noir**, **chardonnay** and **riesling**; grape varieties that are grown extensively and highly regarded in Italy. We've attempted to find complimentary Italian examples to sit at the table alongside our locals (and the odd interloper from other classic regions of Europe).

Accompanying all of these wines, of course, is our pasta – **made in-house daily** – and many other comforting and delicious things on our menu. Thus far we've extruded, or hand-filled, dozens of different pasta forms, flavoured with multifarious sauces and fillings. **As seasons change we** – **you** – will discover many more remarkable tastes inspired by the richness of the Italian table.

TW for **Chris, Mimi, Max, Andy, Tiffany & Simon**

wine by the glass / *vini al calice*

NV Famiglia Pasqua 'Romeo & Juliet' Prosecco, Veneto 10

14 Deviation Road 'Loftia', Adelaide Hills, SA 15

Kate and Hamish Laurie make the finest **méthode** sparkling wine in Australia (with due deference and respect to Tassie). Their beautiful vineyards and little winery is just a half hour drive from our front door: **how fortunate are we?**

NV Montenesia Brut Metodo Classico, Franciacorta, Lombardia 17

Franciacorta is the Champagne of Italy: the coolest-grown grapes – chardonnay, pinot nero (noir) and pinot bianco – are vinified to the highest standards observing the so-called **metodo classico** or **méthode traditionelle**, developed in Champagne over many centuries. Easy

16 Joseph Pinot Grigio 'd'Elena', Adelaide, SA 13

A superb cucumber crunchy and tangy pinot grigio from our Australian **winemaker of the season**, Joe Grilli of Primo Estate.

16 Mr. Hyde Riesling, Clare Valley, SA 13

The label is **loud**, but the wine itself is all **restraint**. Tight and pithy with some gentle, parmesan rind Euro-stylings. Fab with our vongole linguine (when we have it) and **always good with the house-smoked mulloway crostini**.

16 Tavignano 'Villa Torre' Verdicchio dei Castelli di Jesi, Marche 12

16 Linnaea 'Allora', Cortese Delle'Alto Monfertato, Piemonte 14

14 Landaire Chardonnay, Padthaway, SA 14

We cannot commend the **Brown family** enough for the quality of the grapes they grow and the wine that Peter Bissell (of Balnaves) transforms it into. A subtle, modern Aussie chardonnay in every way, but still charged with flavour.

15 Crittenden Estate 'OGGI', Victoria 14

We were sat around a table at our sister restaurant, **press* food & wine**, drinking an earlier delicious vintage of this wine and thought, 'How about this as a name for our new place?' We rang **Rollo Crittenden** and asked if he and his family would mind, and you now know the answer. We list this wine in **great appreciation and affection**.

16 Vinoque Nebbiolo Rose, Yarra Valley, Vic 11

The **De Bortoli Yarra Valley** estate vineyard at **Dixon's Creek** is home to several clones of nebbiolo and the lighter versions such as **111** (a.k.a. the 'rosé' clone) are used to make this serious, but gluggable rosata. Lovely with the **scorched leek casarecce** and **truffled mushroom polenta**.

wine by the glass / *vini al calice* (continued)

14 BellaBonza Cannonau, Clare Valley, SA 10

Cannonau is Sardinian for **grenache**, which in turn is French for the Spanish-born grape, garnacha (see our **red variety of the season / uve rosso di stagione** later in the list). This wine was bottled exclusively for Oggi (**by wines by KT**). The grapes come from vines planted in the **1930s.**

15 Primo & Co 'The Tuscan' Shiraz Sangiovese, Toscana 14

14 Antinori Peppoli Chianti Classico, Toscana 13

15 TarraWarra Estate Barbera, Yarra Valley, Vic 13

15 Chionetti 'San Luigi' Dolcetto Dogliani, Piemonte 15

Dogliani lies south of Barolo and is regarded as **the** place for **dolcetto** in **Piemonte**, and 2015 was a fantastic year for dolcetto. And **Chionetti** is one of the region's top producers. This is a real, full-flavoured medium to full bodied red. It is nothing like the weak, cordial-tasting stuff than some Australian producers are bottling as dolcetto.

14 Massolino Nebbiolo, Langhe, Piemonte 19

A **'nebb'** that provides an ideal first point of entry to **Italy's greatest black grape** variety, the best of which will age in the cellar for many decades. This one is an approachable example: juicy, **forest-berry pippy**, has trademark acidity and tannin, plus gentle wafts of **tar and rose**.

15 Bera Moscato d'Asti, Piemonte 11

As stated in the sparkling section which follows: **this will transport you straight back to summer** (or ahead to it depending on your position of time).

12 Lillypilly Noble Harvest, Riverina, NSW 16

Robert Fiumara makes some of the most pure and intense botrytis-affected wines, anywhere in the world. When **Sandrine Garbay,** chief winemaker at Sauternes' fabled **Château d'Yquem** was in town recently she tasted one of Lillypilly's sweet wines and much approved: we hope you do too. Oh, and Fiumara is **one of the humblest and loveliest** winemakers you'll ever meet.

06 Fattoria di Lucignano Vin Santo, Toscana 21

Vin Santo is **a work of great faith**. Air-dried malvasia and trebbiano is fermented in barrel and **stashed in a loft exposed to the cold of winter and heat of summer.** Many years later the barrels are unplugged: some make it, many don't. It is rich and deep: **made complex by the elements**.

quick list & bottles by the half / *vini pronto e bottiglie al mezza*

Our **vino pronto** list provides a **quick easy way to choose a good bottle** when **you're not inclined to spend too much time** deliberating the full list. All these wines are available by the **half serve**; your selection will be served in a lab flask and you pay half the listed bottle price. This is **the Oggi way of offering halves, without half measures** in the wine selection.

16 wines by KT 'Bianca' Vermentino, Clare Valley, SA 26/52

This was fermented with **'ambient'** yeast in both older oak barrels and stainless steel. A **little skin contact** was also employed to provide a bit more textural interest. Like the Crittenden Estate 'OGGI' white this is **perfect with our tripe**.

15 Matteo Corregio Arneis, Roero, Piemonte 36/74

The hilly country of Piemonte's **Roero** specialises is this serious white grape where it makes medium to full bodied wines which, like this wine, exhibit **intense pear-skin** and **musky**-type characters, which are uncluttered by oak. If you like modern Australian chardonnay you should get on with this wine, and **Adelina's** excellent **Adelaide Hills** version also.

15 Tapanappa 'Tiers 1.5m' Chardonnay, Adelaide Hills, SA 49/98

The Croser family's Tiers vineyard in Piccadilly is one of the most highly regarded vineyards in the land. Rightly so as it grows chardonnay of **uncommon distinction**. This is from a **close-planted** section of the vineyard planted exclusively to the so-called **Bernard** French **clones 76** & **95**. It's a stunning wine which vividly illustrates the importance of site.

15 Erste+Neue Schiava Kalterersee Classico, Südtirol-Alto Adige 30/60

If you've never tasted **schiava** before this is the wine to try. In terms of style it's similar weight-wise to a vapolicella or light pinot noir: it has exuberant cherry pit fruit and moreish acidity. A gentle, pretty light red.

14 Poggerino Chianti Classico, (Radda in Chianti) Toscana 40/80

Two thousand was a tricky vintage in Tuscany with strange, warm, humid conditions (the olive harvest was practically wiped out entirely). So it takes considerable experience and **viticultural excellence** to create a wine as good as this. Fortunately, the Lanza family have both in abundance. This is model **sangiovese** for any vintage.

14 Serafino Reserve Grenache, McLaren Vale, SA 34/68

This **no holds barred**, but **balanced** and **beautiful** grenache which shrieks of its region of origin as well as the grape. Rich and deep, with luscious fruit, and slinky, sexy tannins. Stunning.

winemaker of the season / *produttori di stagione #1* (Australia)

The first **trial** release of **Joe Grilli's** now famous amarone-modelled cabernet sauvignon was an **'86** sold under the **Primo Estate** label which Joe's dad **Primo**, who emigrated to Australia from **Marche** in **1953**, began in the early seventies. The wine was made with grapes that had been **partially dried**, a technique employed in the Veneto to the rich red wine, **Amarone della Valpolicella**.

The first wine in this style bottled under the **Joseph** label – the **1987** – was therefore labelled, **Moda Amarone**. But after some **altercations with the Italian authorities** the wine became simply, **'Moda'**. Today the winery also has a toothsome range of wines fashioned by Joe in Italy itself called **Primo & Co**. (and all conforming to Italian labelling law).

While the Aussie Primo Estate and Joseph wines are now more associated with **McLaren Vale** than their humble beginnings in **Virginia**, Primo's stalwart **colombard**-based white wine, **La Biondina**, ensures that this heritage is not forgotten (although some of us miss the old label).

16 Joseph Pinot Grigio 'd'Elena', Adelaide, SA 13/62
15 Primo & Co 'The Tuscan' Shiraz Sangiovese, Toscana 14/62
13 Joseph 'Moda' Cabernet Sauvignon Merlot, McLaren Vale, SA 153

winemaker of the season / *produttori di stagione #2* (Italia)

Established in 1870, **Barale Fratelli** is one of Barolo's oldest and most revered estates. The Barale family owns plots in some of the greatest vineyards of Barolo – **Cannubi**, **Castellero**, **Bussia** – and **Serraboela** in **Barbaresco**.

Sergio Barale's agronomist daughter, **Eleonora**, looks after the vineyards. She talks about, **'Elegance, freshness and soil identity,'** in the family's wines and over the past five years has overseen a "Progetto Indigeno" whereby 74 genotypes of the wine fermentation yeast saccharomyces cerevisiae have been identified in the Castellero vineyard and **classified using molecular biology techniques:** three have been selected as ongoing starter yeasts.

We list several of Barale's emphatically land-stamped 'cru' Barolos later in the list, in addition to the delicious wines below. Eleonora Barale personally presents her family's wines at a special lunch at OGGI on 8th July.

15 Barale Fratelli 'Castlé' Barbera d'Alba, (Barolo) Piemonte 88
15 Barale Fratelli 'Langhe' Nebbiolo, (Barolo) Piemonte 19/90
13 Barale Fratelli 'Vendemia' Barolo, (Barolo) Piemonte 167

a whole world of crazy bubbly / *un mondo di pazze bollicine*

When it comes to bubbly few do it better or more stylishly than the Italians (as you might expect). At the top of quality tree comes the **metodo classico** of **Franciacorta** (and elsewhere) which are modelled on Champagne (see below). But Italy has many of its own charming originals also, such as the gently sweet and frothy wines made of aromatic **moscato bianco,** (listed with our other **vini dolci** at the back of our list). The **Bera Moscato d'Asti,** will transport you straight back to summer (or ahead to it depending on your position of time).

And then there's **Prosecco** of course, fashioned from the **glera** grape variety, and now produced and consumed around the world in even greater quantity than Champagne. Our pouring selection is easy and crunchy, but not sweet as much standard **Prosecco** is today. And while industrial Lambrusco is also sweet (and dilute) the **Lini 910** listed below, made from the highly regarded **lambrusco salamino** clone, is emphatically not.

NV Famiglia Pasqua 'Romeo & Juliet' Prosecco, Veneto 10/45
15 Ca` dei Zago 'Col Fondo' Prosecco, Veneto 73

This is a Prosecco for the **a(more)ous**, **adventurous** bubbly lover. This wine is **bottled with fine lees** and remaining sugar before undergoing the **bubble-inducing final fermentation** process. As a result, the wine is a **little cloudy** and is best served gently rolled like a fine bottle of **Coopers sparkling ale**.

NV Montenesia Brut Metodo Classico, Franciacorta, Lombardia 17/82
NV Ca' del Bosco Cuvée Prestige Brut, Franciacorta, Lombardia 95
06 Ca' del Bosco Annamaria Clementi Riserva, Lombardia 210

Franciacorta is home to the Italy's most highly regarded sparkling wines made by the so-called **metodo classico** or **méthode traditionelle**. This is the technique developed in Champagne over many centuries and now emulated in cool winegrowing regions around the world, such as the **Anderson Valley** in California, **Marlborough** in New Zealand, **Hampshire** in England (no joke), and closer to home in **Tasmania** and the **Adelaide Hills**.

These places can't recreate Champagne, of course, but they do make extremely high-quality sparkling wines. **Franciacorta** is one such place of international repute for bubbly and **Ca' del Bosco**, established by **Maurizio Zanella** in the early 70s, is the region's most distinguished producer. Its top cuvées rival the best of any in the world and are typically blends **chardonnay**, **pinot bianco** and **pinot nero**.

a whole lot more crazy bubbly / *più pazze bollicine*

10 Fratelli Barale 'Sullelanghe' Metodo Classico, Langhe, Piemonte 95
08 Bellavista Rosé Metodo Classico, Franciacorta, Lombardia 195

NV 42°S Méthode 1er Cuvée, Tas 46
14 Deviation Road 'Loftia', Adelaide Hills, SA 15/80

Kate and **Hamish Laurie** make the finest méthode sparkling wine in Australia (said with due deference and respect to Tassie). Or – at least – we know of none that better them. Kate has spent many vintages working in Champagne and **understands the art of base wine blending** – and it is an art – intimately. Their beautiful vineyards and little winery is just a half hour drive from our front door: how fortunate are we?

NV Vve Fourny & Fils 1er Cru, Vertus, Champagne (France) 95

This fine 'grower' Champagne comes from a family that has been farming vines in the village of **Vertus** since the 19th century. This forest berry fruit–packed blanc de blancs is 100% chardonnay.

13 Hattingley Valley Rosé, Hampshire (England) 135

There's nothing quite like seeing **the look on someone's face** when you tell them, after tasting the wine blind and marvelling at its complexity, structure and intensity, that it comes from England. There are two **Anglo-Australians** on the **Oggi team** that are extremely **proud**.

NV Lini 910 'Labrusca' Lambrusco, Emilia-Romagna 46

Please, we implore you, order a bottle of this and enjoy it alongside our **tagliatelle meat ragu** with **roasted bone marrow**. Which is what you might do were you in **Ravenna**, **Faenza**, **Bologna**, or **Modena**. You will never think the same way about fizzy – dry – red wine ever again.

NV Ashton Hills Sparkling Shiraz, Clare Valley, SA 98

And Aussie tradition thankfully **revived in the eighties** (when else). This is from some of the finest **old vine** material in the Clare Valley and is matured in an old oak **botti** before going to bottle.

09 Erpacrife Metodo Classico Uve Nebbiolo, Piemonte 135

Now this is something quite different: a **sparkling nebbiolo** conceived and created by **four friends** – **Er**ik, **Pa**olo, **Cr**istian and **Fe**derico – **who studied oenology together** in Alba, Piemonte. Rusty coloured, dry as a chip and pippy, brambly flavoured. **Once tasted never forgotten**.

whites from hills and mountains / *bianchi di collina e di montagna*

The tradition in most of northern Italy is to bottle white varietals individually. Think **arneis** in Roero, **cortese** in Gavi, **riesling** and other solo performers in the Alto-Adige, **garganega** in the Veneto. But get to Friuli and the blending of white grapes is commonplace, indeed it creates some of the regions most distinguished and desired wines, like **Livio Felluga's Terre Alte**.

Our Friuli selections are not quite as elevated as Terre Alte, but make equally compelling arguments for blending over mono-varietalism (in some regions). **Ronco dei Tassi's 'Fosarin'** is a particular favourite, and how could you not love a wine with **badgers** on the label?

15 Coffele Soave Classico, Veneto 54
15 Tiefenbrunner Pinot Grigio, Alto Adige 58
16 Joseph Pinot Grigio 'd'Elena', Adelaide, SA 13/62
16 Pieropan Soave Classico, Veneto 65
15 Quintarelli Bianco 'Secco' (garganega et al), Veneto 135
16 Linnaea 'Allora', Cortese Delle'Alto Monfertato, Piemonte 14/65
14 Tiefenbrunner 'Feldmarschal' Müller-Thurgau, Alto Adige 115

It's fair to say that **müller-thurgau** doesn't enjoy the respect of the great aromatics such as **riesling** and **gewürz**. But this wine really is one of Italy's greatest aromatic whites. We're not meaning to be damning with faint praise when we say: This is the **finest müller-thurgau** in the **whole wide world**.

15 Castello di Buttrio 'Mon Blanc' Friulano Ribolla, Friuli 79
15 Ronco dei Tassi 'Fosarin' Colline Bianco, Friuli 95
16 Adelina Eternal Return Arneis, Adelaide Hills, SA 54
15 Matteo Corregio Arneis, Roero, Piemonte 74

whites of the central coasts / *bianchi dalla costa centrale*

There's almost a **saltiness**, an **ozone-like** freshness and tang to these wines. As there is in **vermentino**, which would be listed here also were it not for the fact that for this winter edition of our list it gets a separate feature as our white variety of the season **uve bianche di stagione** (see next page).

15 Toscolo Vernaccia di San Gimignano, Toscana 50
16 Tavignano 'Villa Torre' Verdicchio dei Castelli di Jesi, Marche 57
15 Tavignano 'Misco' Verdicchio dei Castelli di Jesi Riserva, Marche 80
15 Feudi Bizantini 'Ikonia' Pecorino, Terre di Chieti, Abruzzo 55

white variety of the season / *uve bianche di stagione*

They call it **pigato** in Liguria, **favorita** in Piemonte, and **vermentino** in Sardinia (and for that matter, **rolle** in the South of France). But as Ian d'Agata in **Native Wine Grapes of Italy** it is one and the same variety. And vermentino is a grape variety that is performing especially well in Australia, which is why it is our first wine variety of this season. In fact, we could have listed 3-4 other Aussie verms if we had the space on the list.

14 Landaire Vermentino, Padthaway, SA 56

15 Vinoque Favorita, Yarra Valley, Vic 54

16 wines by KT 'Bianca' Vermentino, Clare Valley, SA 52

This was fermented with **'ambient'** yeast in both older oak barrels and stainless steel. A little skin contact was also employed to provide a bit more textural interest. **Like the Crittenden Estate 'OGGI'** white this is **perfect with our tripe.**

16 Yelland & Papps 'Second Take' Vermentino, Barossa, SA 72

15 ColleMassari 'Melacce' Vermentino, Toscana 57

15 Cascina Fèipu dei Massaretti Pigato, Liguria 73

This is so easy on the tongue, but there's also chewiness and density. There's a touch of **rose jelly** and **honeycomb**, before a tight finish. Could drink this all day with especially snacking on our **Cuca anchovy soldiers**.

15 Alessandria Fratelli Favorita, Langhe, Piemonte 67

whites of the south and islands / *bianchi dal sud e isole*

13 Di Majo Norante Falanghina, Molise 56

15 A-Mano Bianco, Puglia 49

16 Lino Ramble Fiano, McLaren Vale, SA 55

The best Aussie **fiano** we've tasted: it exhibits genuine rose-peach aromatics and has some silkiness on the palate. A good all-rounder this.

13 Fassina 'ERSE' Caricante, Etna Bianco, Sicilia 90

Caricante can obviously create **serious white** wines as this has the complexity and texture of modern Australian chardonnay: which means it's tight, restrained, flinty and mouth-watering.

international whites / *vini bianchi internazionali*

The so-called international varieties such as shiraz (syrah), cabernet sauvignon, pinot noir, and chardonnay are relative newcomers in Italy, but **riesling** enjoys a tradition that is much older. Its Italian heartland in the **Alto Adige** (aka **Südtirol**) used to be a part of **Austria**, of course, which is our excuse for listing the stunning **kwervi-fermented** riesling of Salomon. That and the entirely unrelated 'fact' that the **cotoletta Milanese** was the progeny of the **Wiener schnitzel** as **gastro-folklore** has it: both are delightful with riesling.

16 Mr. Hyde Riesling, Clare Valley, SA 13/60

13 wines by KT 'Churinga Vineyard' Riesling, Watervale, SA 79

15 Kuenhof 'Kaiton' Riesling, Südtirol Alto Adige 118

14 Undhof Salomon 'Alma' Riesling, Kremstal (Austria) 86

14 Landaire Chardonnay, Padthaway, SA 14/65

15 Tapanappa 'Tiers 1.5m' Chardonnay, Adelaide Hills, SA 98

The Croser family's Tiers vineyard in Piccadilly is one of the most highly regarded vineyards in the land. Rightly so as it grows chardonnay of **uncommon distinction**. This is from a **close-planted** section of the vineyard planted exclusively to the so-called **Bernard** French **clones 76** & **95**. It's a stunning wine which vividly illustrates the importance of site.

14 Isole e Olena Chardonnay, Toscana 135

whites of tradition / *bianchi della tradizione*

They've been making white wines employing 'skin-contact' in Friuli (north-east Italy) and over the border in Slovenia for centuries, so it's no surprise that it (eventually) caught on it Australia (and elsewhere).

16 Giovanni Armani Giorgio Bianco, Adelaide Hills, SA 65

15 wines by KT 'Pazza', Watervale, Clare Valley, SA 63

15 Crittenden Estate 'OGGI', Victoria 14/65

Perfect with our tripe (trippa) with tomato, chilli and pecorino. It's a blend of Mornington Peninsula estate-grown arneis, and vermentino and fiano from the Chalmers Vineyard in Heathcote.

16 Yelland & Papps 'Second Take' Vermentino, Barossa, SA 72

This will be the most challenging as it's had 279 days on skins. The others are marked by an almost sea breezy bite which makes even them extremely toothsome and mouth-watering.

rosé / *rosati*

16 Vinoque Nebbiolo Rose, Yarra Valley, Vic 11/51

The **De Bortoli** family estate at Dixon's Creek is home to several clones of **nebbiolo** and the lighter ones, such as **111** (aka the 'rosé' clone), make this serious, but gluggable **rosata**. Lovely with the **scorched leek casarecce** and **truffled mushroom polenta**. The De Bortoli Yarra Valley Section **D4 nebbiolo** is from the same vineyard and is great start to for red nebb appreciation.

15 San Giusto a Rentennano Rosato, Toscana 60

This is a medium bodied made from **sangiovese** and by one of the finest producers of **Chianti Classico**. In fact: our favourite producer of Chianti Classico and we are eagerly awaiting a tiny, new shipment of the **Martini di Cigala family's** new reds.

15 Graci Etna Rosato, Sicilia 75

Made of **nerello mascalese** and as tight as a drum, and as mouth-watering as an **oyster**. We've got last stocks of this fabulous Sicilian vintage.

reds from hills and mountains / *rossi di collina e di montagna*

15 Lenotti Bardolino Classico, Veneto 55

15 Erste+Neue Schiava Kalterersee Classico, Südtirol-Alto Adige 60

If you've never tasted **schiava** before this is the wine to try. In terms of style it's similar weight-wise to a **vapolicella** or light pinot noir: a gentle, pretty light red.

15 Lenotti Rosso, Sangiovese Merlot, Veneto 45

15 Bera Dolcetto d'Alba, Piemonte 60

15 Chionetti 'San Luigi' Dolcetto Dogliani, Piemonte 15/73

Dogliani lies south of Barolo and is regarded as **the** place for **dolcetto** in **Piemonte**. And **Chionetti** is one of the region's top producers. The estate is run by Nicola Chionetti, his mother Maria, and grandfather Quinto (sadly Nicola lost his father, Andrea and sister, Elena to a car accident in 1988).

Nicola visited **Adelaide** last year and spoke with great enthusiasm about the future of the family estate: they've recently acquired Barolo vineyards in **Monforte d'Alba** and **Castiglione Falletto**, and he has a bare patch of land in Dogliani where he intends to plant some **riesling**.

In the meantime, this a real, serious, fruit-packed, full-flavoured medium to full bodied red. It is **nothing like** the weak, cordial-tasting stuff than many **Australian producers** are content to bottle as dolcetto.

more red from hills and mountains / *più rossi di collina e di montagna*

15 TarraWarra Barbera, Yarra Valley, Vic 13/65

15 La Morandina '5 Vignes' Barbera d'Asti, Piemonte 62

15 Barale Fratelli 'Castlé' Barbera d'Alba, Piemonte 88

15 Erste+Neue Lagrein, Südtirol-Alto Adige 65

As stated, we are in awe of **Ian d'Agata's** masterwork, **Native Wine Grapes of Italy,** and perhaps **a little bit in love with the author** as well, if we're honest. In this one paragraph from the entry on **Lagrein**, he pretty sums up all that is fascinating about this beautiful, complex beverage we call wine:

"**If we accept the DNA parentage analysis** and pedigree reconstruction that have established **Lagrein** as a natural **cross** between **Terodelgo** from Trentino and an unknown variety possibly related to **Schiava Gentile** and a progeny of **Pinot Nero**, we then know that **Lagrein** is a **sibling of Marzemino**, **a nephew of Dureza** from **Ardèche**, **a grandchild of Pinot Nero** from **Burgundy**, and **a cousin of Syrah** from **the Rhône Valley.**"

16 Alex Russell Wines 'Alejandro' Lagrein, Riverland, SA 50

There's not much more than **gentle slopes** in the **Riverland** but this fascinating variety can taste remarkably like it does in its homeland, even though the **landscape** couldn't be more different. Understandably, it's **richer and deeper**.

12 Cesari Amarone della Valpolicella, Veneto 170

There's a respectful tradition in Italy in the enjoyment of vini di meditatzione: 'meditation wines' to be considered seriously, as well as appreciated sensually. Great cru Baroli are deemed as such, so too the great vini passiti, vini recioti and vini santi. Amarone fits into the meditatzione category also. As Nicola Belfrage puts it in Life Beyond Lambrusco (Sidgwick & Jackson,1986): 'They are and always have been intended to be treated as works of art.'

reds of the central coasts / *bianchi dalla costa centrale*

16 S. C. Pannell Montepulciano, Langhorne Creek, SA 60

As mentioned in the **intro** there are several Italian cultivars that are **excelling in Australia**, none more so than **montepulciano**. We will be beefing up our OGGI Aussie **monte** offering for the next list as we head into spring, but before that enjoy this beauty from SCP: **mouth-flooding**, **dark plummy**, **exuberant**.

15 Feudi Bizantini 'Ikonia' Montepulciano d'Abruzzo, Abruzzo 60

11 Marina Cvetic, Montepulciano Colline Teramane, Abruzzo 90

blood of jove / *sangue di giove*

We'd love to have a couple more **Aussie sangioveses**, but unfortunately there aren't many which are particularly good. Or rather ones that are **consistently excellent and sangiovese-like**; there are plenty of sound, medium-bodied red wines made from sangiovese, but most just lack the **distinguishing** characters of the best stuff. This is large part due to widespread planting over the years of the clone **H6V9** which arrived into Australia from **California in the late sixties** and is not especially good. Quality aspirations for sangio back then weren't especially high.

We say this with reasonable authority as one of the Oggi partners, Tim White, was a judge at the first **Sangiovese Challenge** in **Mildura** many moons ago, and then became the **inaugural chief judge** at the **Australian Alternative Varieties Wine Show** which grew out of it. He remains fervently committed to Italo-Australian varietal cause.

Fortunately, most **recent** plantings are of **new**, **exciting clonal selections** brought in directly from Italy, so the future for the variety in Australia is much brighter. We do, however, keep an open mind when conducting our tastings and look forward to listing more sangiovese-based locals. In the **meantime**, you'll have to make do with some fairly **awesome originals**.

16 Main & Cherry Sangiovese, Adelaide Hills, SA 52
14 Fattoria di Lucignano Chianti Colli Fiorentini, Toscana 60
14 Antinori Peppoli Chianti Classico, Toscana 13/65
14 Poggerino Chianti Classico, (Radda in Chianti) Toscana 80
14 Isole e Olena Chianti Classico, (Barberino Val d'Elsa) Toscana 95
14 Querciabella Chianti Classico, (Greve in Chianti) Toscana 112
12 Fontodi Chianti Classico, (Panzano in Chianti) Toscana 130

The **Conco d'Oro** is one of the great vineyards of Chianti and the **Manetti** family farm both vines and **Chianina cattle** there. We can't get the beef, but do obtain **tiny quantities** of their **sumptuous** tasting **sangiovese**: highly rated!

11 Fontodi 'Vigna del Sorbo' Gran Selezione, Toscana (mag) 355
10 Badia a Passignano Gran Selezione (San Casciano) Toscana 145
06 Isole e Olena Gran Selezione, (Barberino Val d'Elsa) Toscana 575
14 Tenuta della Seta Rosso di Montepulciano, Toscana 53
13 Boscarelli Vino Nobile di Montepulciano, Toscana 143
12 Fattoria Zerbina 'Torre di Cepparano', Emilia-Romagna 75
08 Fattoria Zerbina 'Marzieno' Ravenna Rosso, Emilia-Romagna 137

red variety of the season / *uve rosso di stagione*

Sardinians might disagree with us, but **cannonau** is the same as **garnacha**, is the same as **grenache**. **Ian d'Agata** in his peerless work, **Native Wine Grapes of Italy** argues the pros and cons for the Sardinian claim that **cannonau** is theirs alone, but the gist is: it's **garnacha** (from **Spain**, which **France** appropriated also). This is authoritatively supported by **Wine Grapes: A complete guide to 1,368 vine varieties, including their origins and flavours** (Robinson, Harding, Vouillamoz; ecco, 2012) also. And we won't argue with that.

And why bother to dispute it? Each of these places can produce absolutely stunning red wines from **garnacha**, and that should please everyone. And there's one place that grows **grenache** just as well, and has some of the oldest vines on the planet, and that place is here: **South Australia**. **We love it in all its forms** which is why we've listed a French and Spanish benchmark. It is a great grape however you spell or pronounce it: just make sure you enjoy some.

15 Torbreck 'Juvenilles' Grenache Mataro Shiraz, Barossa, SA 60

15 John Duval 'Annexus' Grenache, Barossa Valley, SA 125

14 ßellaßonza Cannonau, Clare Valley, SA 10/43

14 Mitolo 7th Son, Grenache Shiraz Sagrantino, McLaren Vale, SA 63

14 Serafino Reserve Grenache, McLaren Vale, SA 68

This **no holds barred**, but **balanced** and **beautiful** grenache which shrieks of its region of origin as well as the grape. Rich and deep, with luscious fruit, and slinky, sexy tannins. Stunning.

10 Cirillo '1850 Old Vine' Grenache, Barossa Valley, SA 110

This is a **special vineyard**, planted on **sandy soil**, just north of **Nuri'** on the way to **Angaston**. The winemaking is low-fi, but the attention to detail in the pruning and management of these ancient vines incredibly high. Which is how-come, that and the free-draining sandy dirt, that **Marco Cirillo** and family made a **stellar '11** also. Which we'll happily roll-over to.

08 Pala 'S'Arai' Cannonau Carignano Bovale, Sardegna 110

This is a deep, sweet **ferruginous** smelling and brambly tasting red of considerable power. The tannins are significant, in fact, even though it's a mature **cannonau**. Supreme with our **sausage ragù polenta**.

13 Vieux Télégraph 'Télègramme', Châteauneuf-du-Pape (France) 180

10 Serra i ßercelo Octonia Garnatxa, Montsant (Spain) 195

best black grape in the world / *il migliore uve nero di mundo* Part 1

Nebbiolo – **'nebb'** – is one of the wine world's **most revered black grape** cultivars. It can be almost masochistically tannic and acidic in youth, and even when young can have the colour of the contents of **a rusty bucket**: so, it tends to **confound** at first sight. But once you **get the taste for it**…

Nebb should also be perfumed and powerfully flavoured with tastes of **loganberries**, caraway, raspberry, tar and **peat**: faded **roses**. It's best on the table when **truffle season** is in full-swing – so that's now – but sits beautifully with fungi of all denominations, especially porcini. Thinking about it, **nebb is a lot like mushrooms**: it's either like or dislike, there's nothing much in between.

Confounding further is that nebb is called **spanna** in the **Ghemme** region of Piemonte and **chiavannasca** in **Valtellina**. We do list a delicious example of chiavannasca, and there will certainly be a spanna in a future work. These medium bodied younger nebbs are delicious with **Mimi's signature mulloway with Boston Bay mussels, tomato and chilli**. Nebb is definitely **a red for fish**.

Nebbiolo is named for the dense late autumn **fogs** (**nebbia**) for which the region is famed and which traditionally signal the beginning of white truffle (tartufo binachi) season and the nebbiolo harvest. **Get yourself lost** in one of the nebbs below.

14 Sandro Fay 'Costa Bassa' Valtellina Superiore, Lombardia 89
13 De Bortoli Estate Section D4 Nebbiolo, Yarra Valley, Vic 65
14 TarraWarra Estate, K-Block Nebbiolo, Yarra Valley, Vic 71
13 Colombera & Garella Costa della Sesia, Piemonte 80
13 S. C. Pannell Nebbiolo, Adelaide Hills 117
14 Massolino Langhe Nebbiolo, (Serralunga d'Alba), Piemonte 19/90
A 'nebb' that provides an ideal 'first taste' of **Italy's greatest black grape** variety. This is, juicy, forest-berry pippy – approachable – although still exhibiting trademark acidity and tannins, and gentle wafts of **tar and rose**.

13 Barale Fratelli 'Vendemia' Barolo, (Barolo) Piemonte 167
13 Barale Fratelli 'Serraboella' Barbaresco, (Neive) Piemonte 185
13 Barale Fratelli 'Vendemia' Barolo, (Barolo) Piemonte 167
13 Barale Fratelli 'Castellero' Barolo, (Barolo) Piemonte 245
12 Barale Fratelli 'Cannubi' Barolo, (Barolo) Piemonte 335
12 Revello Barolo, (Serralunga d'Alba) Piemonte 175
12 Vietti Barolo 'Castiglione', (Castiglione Falletto) Piemonte 195

best black grape in the world / *il migliore uve nero di mundo* Part 2

12 Bricco Giubellini Barolo, (Monforte d'Alba) Piemonte 197
10 Bricco Giubellini Barolo, (Monforte d'Alba) Piemonte 212
08 Bricco Giubellini Barolo, (Monforte d'Alba) Piemonte 197

The importers of **Bricco Giubellini**, Trembath and Taylor, found a stash of unlabelled vintages of in the cellar at **Conterno Fantino** where the wine is vinified. As T&T's, Matt Paul told us: "The wine's **never really travelled much further than Alba** and they only make about three to four barrels a year, so we thought that we'd package them up together."

This wine is from a tiny **single vineyard** and is available only in **the Langhe region** of Piemonte, and **Australia**. Some of these vintages are the last few bottles available.

12 Massolino Barolo, (Serralunga d'Alba), Piemonte 167
11 Massolino 'Parussi' Barolo, (Serralunga d'Alba), Piemonte 255
10 Massolino 'Vigna Rionda', (Serralunga d'Alba) Piemonte 300
06 Massolino 'Vigna Rionda', (Serralunga d'Alba) Piemonte (mag) 750

The Massolino family estate, run by brothers **Franco and Roberto,** includes plots in the most revered vineyards of **Serralunga**, including a decent patch of **Vigna Rionda**, rated by wine writer **Alessandro Massnaghetti**, author of the **definitive guides** to the great vineyards of the Langhe, as one of the **finest sites** in the region, and therefore the world.

We are also mates with oenolgist, **Giovanni Angeli**, who was introduced to us some time ago by another **amico of Oggi**: one **Stephen Pannell** of **S.C. Pannell.** Indeed, Giovanni has worked with Steve in McLaren Vale and Steve with Giovanni in Barolo. **We adore Massolino:** the place, the wines, the people.

10 Roberto Voerzio 'Torriglione', (La Morra) Piemonte (mag) 1500
09 Punset 'Basarin' Barbaresco, (Neive) Piemonte 156
09 Azelia 'Margheria' Barolo, (Castiglione Falletto) Piemonte(mag) 545
09 Barale Fratelli 'Castellero' Riserva Barolo, (Barolo) Piemonte 395
08 Arrivo Nebbiolo, Adelaide Hills, SA 90
08 Barale Fratelli 'Bussia Riserva Barolo, (Barolo) Piemonte 395
06 Revello Barolo 'Gattera', (Serralunga d'Alba) Piemonte 257
05 Proprieta Sperino Lessona, Piemonte 185
04 Azelia 'Bricco Fiasco' Barolo, (Castiglione Falletto) Piemonte 335
04 Azelia 'Margheria' Barolo, (Castiglione Falletto) Piemonte(mag) 645

international reds / *vini rossi internazionali*

Merlot has been a feature of the Italian vine landscape for a long time especially in the **north-east** and is now planted across the country and especially in **Toscana** where it is a permitted (small) blending option in Chianti.

But other so-called international varieties such as **shiraz** (**syrah**), **cabernet sauvignon**, and **pinot noir** (**nero**) are relative newcomers. Of the three, **cabernet sauvignon has performed the most consistently** across a wide range of landscapes although syrah can be really exceptional (and like merlot can be added to **Chianti** in small measure) although it is nowhere as widely disseminated as the others Much of the **pinot nero** plantings are set aside for **sparkling wine**.

15 Ashton Hills Vineyard Pinot Noir, Adelaide Hills, SA 143

16 Lost Buoy Shiraz, McLaren Vale, SA 64

15 The Lane 'Block 14' Basket Pressed Shiraz, Adelaide Hills, SA 70

The **three** '**15 Lane shirazes** that have been released to date are **delightful shifts** to juicier, spicier shiraz. They are still packed with dark plums and plenty of tannins, but the oak – and alcohol – is now a component, rather than a feature of the wines. The **Block 14** is a **delicious** example of what the Hills can do, and should be doing more of. Perfect with our **Fleurieu lamb**.

15 Torbreck 'The Struie' Shiraz, Barossa Valley, SA 97

09 Isole e Olena Collezione Privata Syrah, Toscana 155

The **De Marchi** family's first **syrah** vines were grafted onto **old Canaiolo** vines in **1984**, and a further 2ha plot was established **in 1987**, to new clones sourced from the **Rhône Valley** (France): so the vineyard is well-established and is capable of creating shiraz of spice and intensity. This is a beaty.

14 Henry's Drive Shiraz Cabernet, Padthaway, SA 70

15 Primo & Co 'The Tuscan' Shiraz Sangiovese, Toscana 62

13 Querciabella 'Mongrana', Maremma, Toscana 76

New Tuscany is no better represented than in the **Maremma**, closer to the coast than the hills of Chianti Classico and warm enough to reliably ripen **cabernet sauvignon**. This blend is 50% **sangiovese** with the balance being equal measures of **cabernet** and **merlot**.

more international reds / *ancora vini rossi internazionali*

13 Joseph 'Moda' Cabernet Sauvignon Merlot, McLaren Vale, SA 153

13 Lake Breeze 'Arthur's Reserve', Langhorne Creek, SA 98

If there were the trophy at the **Royal Adelaide Wine Show** for the producer which has made it most times to the taste-off for the **Hardy Gramp Hill-Smith Trophy** it would probably be **Lake Breeze**. This is a stunning **cabernet sauvignon** (blended with **petit verdot** and **malbec**), shimmering with fruit purity, and **the equal of any in the land**.

10 Rymill 'Maturation' Cabernet Sauvignon, Coonawarra, SA 87

Rymill's vineyards are some of most **highly-prized** in this world-class capable cabernet sauvignon growing region; and **Sandrine Gimon** has an incredibly deft touch with cabernet which she's displayed across many differing (and sometimes challenging) vintages. There are few things more enjoyable wines to drink with our **Flinders River sirloin** than this intense, mouth-watering, cedary cabernet sauvignon

13 San.Giusto Rentennano 'Ricolma' Merlot, Toscana 280

Some of Italy's 'cult' red wines – well mostly Toscana's really – are pure **merlot**, with the **Frescobaldi** family's **Ornellaia Massetto** being the most notable. But the **Martini di Cigala family's** Ricolma, grown alongside its equally lauded sangiovese for Chianti Classico, is right up there. Again **just a few dozen shipped to Australia.**

reds of the south and islands / *rossi dal sud e isole*

13 Kangarilla Road Primitivo, McLaren Vale, SA 60

This is a cracker from **Australia's primitivo specialist**: deep fruitcake and melting fudge-like tannins, but still with a core of iron. This is **powerful stuff** but it is still delicious, balanced red. Ideal with **sausage ragù polenta**.

12 Elena Fucci 'Titolo' Aglianico del Vulture, Basilicata 155

14 Casematte 'Peloro' Nerello Mascalese, Terre Sicilia, Sicila 63

13 Due Lune Nero D'Avola-Nerello Mascalese, Terre Sicilia, Sicilia 75

13 Agricola Punica 'Montessu', Isola dei Nuraghi, Sardegna 62

A joint venture between **the local co-op** and **Tenuta San Guido**, producers of the legendary **Sassicaia**. This is a tasty blend of **carignano**, **syrah**, **cabernet sauvignon** and **merlot**, but it tastes of **Sardegna** (Sardinia) **first and foremost**.

08 Pala 'S'Arai' (cannonau carignano bovale), Sardegna 110

To Conclude? (sweets etc.) / *Finalmente? (dolci etc.)*

Italian sweet wines exhibit as much range as their **bubbly counterparts**. We say counterpart as for us, a sweet wine at the end of a meal is as **celebratory** as a glass of complex fizz to begin. There's as much variety in wines to finish as bubblies to begin: from **pure and frothy Moscato d'Asti** to deep, **intense and complex Vin Santo.** There's also a tradition in some regions of luscious **botrytis affected** sweet wines and **Zerbina's Scacco Matto** is a fine example.

Then there are numerous rich end of meal treats – **vini di meditazione** – made from **air-dried grapes**. Our next list will feature both a **Recioto di Soave** from the **Veneto** and a **Passito di Pantelleria** from **Sicilia**.

15 Bera Moscato d'Asti, Piemonte (750ml) 11/50

15 Montevecchio Moscato, Heathcote, Vic (750ml) 45

14 Massolino Moscato d'Asti, Piemonte 45

12 Lillypilly Noble Harvest, Riverina, NSW 16/72

Robert Fiumara makes some of the most pure and intense botrytis-affected wines, anywhere in the world. When **Sandrine Garbay,** chief winemaker at Sauternes' fabled **Château d'Yquem** was in town recently she tasted one of Lillypilly's sweet wines and much approved: we hope you do too. Oh, and Fiumara is **one of the humblest and loveliest** winemakers you'll ever meet.

06 Fattoria di Lucignano Vin Santo, Toscana 21/96

06 Isole e Olena Vin Santo, Toscana 145

Vin Santo is a work of **great faith**. Air-dried **malvasia** and **trebbiano** is fermented in barrel and stashed in a loft exposed to the cold of winter and heat of summer. Many years later the barrels are unplugged: some make it, many don't. It is rich and deep: **made complex by the elements.**

15 Bera Brachetto, Piemonte 50

12 Fattoria Zerbina Scacco Matto, Emilia-Romagna 130

A stunning, incredibly pure and intense sweet wine made from heavily **botrytis affected albana** (which is this the local white grape) grown on **Christina Geminiani's** immaculately tended family vineyards. **Christina** is one of Italy's **most astute** winemakers. Make sure you try some of her **sangiovese**.

08 San.Giusto a Rentennano Vin San Giusto, Toscana 215

Such an intense Vin Santo, that this **has to be sipped super-slowly**. The wine is incredibly rare and precious and **we get just a few** of the **dozen or so bottles that make it into Australia.**

NOTES ON THE OGGI WINE LIST

We reprint our list only **every couple of weeks** in an effort **to reduce wastage** of all manner of resources – **especially natural ones**. Occasionally there may be vintage changes to some of the wines listed, but when this occurs it will not be by accident, as we do not '**roll over**' to a new vintage of a particular wine without having assessed it first.

Some wines we have in only limited amounts, sometimes just a bottle or two, especially those such as single-vineyard **Barolo**, **Barbaresco** and **Chianti Classico Gran Selezione** and **Riservas**. So sometimes your selection might not be available. We are, however, constantly acquiring small allocations of these types of wines and so there will always be something exciting taking their place.

All Italian wine selections are **denoted with the Italian spelling of their regions** of origin e.g. **Toscana, not Tuscany.** This is how the wines are identified on the label of the bottle that will be shown to you when requested. It is also the standard adopted in such authoritative wine texts such as **The Oxford Companion to Wine**, and so if it's good enough for the world of wine academe it's good for us. And anyway, we think **Piemonte** (PEE-EH-MONT-AY) sounds a lot prettier that **Piedmont** (PEED-MONT).

Where we feel a little more information might be helpful in making in your selection we provide this detail in brackets. **There are also extensive notes throughout the list** which will may assist in this regard also.

Where there is specific village or sub-regional information that might be useful, such as in the classification of wines from the Chianti Classico zone of Tuscany, sorry Toscana, and Barolo and Barbaresco in Piemonte, **we again indicate this detail in brackets.**

And on our wish list for future editions is **timorasso**, **pelaverga**, **schiopettino**, **marzemino**, **teroldelgo**…the list goes on.