

**BARBERA/DOLCETTO — High Priced:
\$145-\$280/case (\$18.10-\$35/btl. full retail)**

G. PAOLO MANZONE

- **2009 ARDI, LANGHE ROSSO, \$176 (\$22) ★★★★★**
- **2009 FIORENZA, BARBERA D'ALBA, \$256 (\$32) ★★★★★**

These are medium weight wines in terms of style. The Langhe Rosso is round, crisp, full bodied wine, and quite fruity in flavor (cherry, cranberry, plum), with overtones of tobacco and aniseed. Long finish. Fine value. 60% Dolcetto, 40% Barbera. Partially aged in oak barrels. The Barbera is fragrant and crisp in style, with red currant, cranberry, sour cherry character, and floral, herbal overtones. Long, persistent finish. Unwooded. 1,250 cases. [2011-2013] Quintessential, Napa, CA 707.226.8300

**NEBBIOLO - Medium Priced:
\$145-\$320/case (\$18.10-\$40/btl. full retail)**

- G. PAOLO MANZONE, 2009 MIRINE, ★★★★★**
NEBBIOLO D'ALBA, \$320 (\$40)

Round and full bodied, this is an excellent wine in a moderately intense style. It is complex in flavor (cherry, tobacco, plum, aniseed), and long on the finish. 580 cases. [2012-2015] Quintessential, Napa, CA 707.226.8300