

Selections



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Pure Pleasure from Poderi Rosso Giovanni



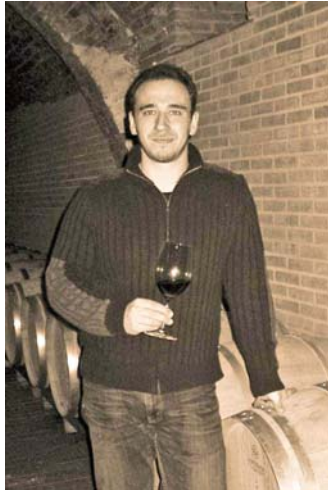
Lionello, a most happy H el ene and Carlo

It's Lionello's turn! You might remember that when we introduced the compelling northern Italian wines from Agricola Ferro Carlo ([Selections](#) - Volume 07, Issue 7) several months ago, I mentioned that Lionello Rosso and Carlo Ferro were irresistible attractions (from a purely oenological perspective, mind) to H el ene. The two young men from neighbouring wineries in Piedmont are close friends whose families have made delicious red wines, mainly from Barbera d'Asti grapes for generations. Since Carlo's introduction we have sold more than 3,400 bottles of his wines ... with a little help from VINTAGES (a few bottles of his 2004 Notturmo Barbera d'Asti Superiore can still be found on their shelves).

Turning now to Lionello, his Poderi Rosso Giovanni is comprised of 12 hectares of vineyards located in two different areas around the town of Agliano Terme just a little south of Turin. The larger at 7.5 hectares is called Cascina Perno and was purchased by Lionello's maternal Grandfather, Giovanni Dellavalle in 1948. The other, Cascina San Sebastiano was owned by Lionello's paternal grandfather, Antonio Rosso who was also the owner of the historic bar and restaurant in the middle of the village. The current estate came together in 1983 when his parents Maria Luisa Dellavalle and Giovanni Rosso were married.



The stately Poderi Rosso Giovanni



Lionello began working at his family's winery in 1999 upon completion of his studies at the Oenology Institute in Alba and took the helm in 2006. Like his forebears, he constantly searches for ways to improve the quality of his vineyards and wine. High density planting (5000 plants per hectare), old vines, severe pruning, traditional vinification and state of the art technology combine to demonstrate the Rosso family determination to produce superb red wines of unique personality.

Barbera d'Asti

Burton Anderson, an internationally acclaimed Italian wine authority who has lived in Tuscany for twenty-five years says this about Barbera d'Asti in his book, 'Wines of Italy': "**Barbera d'Asti** - The best wines are robust and full-bodied, with good acidity and are fuller and livelier than Barbera d'Alba. At its best Barbera d'Asti is hard to beat. Most is drunk fairly young. Also makes fruity novello. Some producers' rich, structured wines will age a decade or more, though styles vary greatly in this vast zone of abundant production."

The Red Wines of Poderi Rosso Giovanni

Because they are so good and distinctive, we have chosen to present all four of Lionello's red wines - the easy drinking 2006 Barbera d'Asti, the elegant 2004 Barbera d'Asti Superiore "Cascina Perno", the remarkable 2004 Barbera d'Asti Superiore "Vigna del Carlinet" and the monumental 2004 Monferrato "Infinito". All four wines come in twelve-bottle cases (see our new "Share a Case" program below).

2006 Barbera d'Asti – (13.50% Alc./Vol.)

\$19.00



This little beauty is made from 100% Barbera grapes. It is a purplish red tending towards ruby and has a most pleasant nose of fresh red berries, new leather and spice. In the mouth it is pleasingly dry with a very good structure. This very pleasant, straight forward, medium bodied, unoaked wine is ideal for every day drinking and will go particularly well with white meats and light pasta dishes.

2004 Barbera d'Asti Superiore "Cascina Perno" – (13.50% Alc./Vol.)

\$25.00



We are stepping up a notch with this one. This wine has been traditionally fermented using the finest Barbera grapes of the Cascina Perno property. With a yield of 40 hectolitres per hectare, it is an elegant, soft wine that has been aged in stainless steel tanks and oak. A deep ruby colour, it possesses a wonderful, powerful aroma of blackberries and raspberries and a hint of leather and smoke. This is a big, well-balanced wine with silky tannins and excellent structure that suggest it will keep well for several years. It is drinking nicely now, although I would decant it a couple of hours before drinking. It will go beautifully with roasts, medium cheeses and charcuterie. Only 6,000 bottles were made.

2004 Barbera d'Asti Superiore "Vigna del Carlinet" – (14.50% Alc./Vol.)

\$31.00



This is a terrific wine! Once again it is made from 100% Barbera. Fashioned from hand selected grapes, it has been refined by resting in small Allier oak barriques for 12 months. The yield is a low 30 hectolitres per hectare. This is a brooding, dark ruby coloured wine possessing pervasive aromas of blackberries, raspberries, vanilla and liquorice. It is full, dry and warm in the mouth where the scents are joined by notes of amaretto and cocoa wrapped in sweet tannins. These persist in a lingering, luxurious aftertaste. Drinking most agreeably now, this stunner will keep quite contentedly for at least a decade. Decant several hours before consuming ... with game or grilled meats. Again, only 6,000 bottles were produced. What a shame.

2004 Monferrato "Infinito" – (14.00% Alc./Vol.)

\$35.00



Oh boy ... what a wine. The "Infinito" is crafted from 60% Barbera and 40% Cabernet Sauvignon that spent 14 months in Allier oak barriques. Also boasting a miserly yield of 30 hectolitres per hectare, this wine too is a dark ruby red. Aromas of chocolate, wild berries, vanilla and black cherries steeped in liqueur leap from the glass. In the mouth it is open, round and mellow with lovely tannins and a persistent honeyed (but not sweet) after taste. This young wine needs some air before serving and will cellar nicely for several years. Only 3,000 bottles of this exquisite beauty were made.

We will be placing our order for these wonderful Italian wines on **Wednesday, March 12th**. Please note that a \$1.00 per bottle handling fee is included in the price of each of these wines.

Share a Case

For some unknown reason, the LCBO insists that wine clubs can only sell wine by the case – six or twelve regular sized 750 ml bottles. This is often more than the consumer wants. To help, we have been able to persuade several of our wineries to create 'sampler' cases that contain two or more of their brands. However, the ever-helpful LCBO imposes the requirement that all the wines in a given case must have the same alcohol content. So, while a mixed case of the above wines might be appealing, it is not permitted.

Several of our Members have addressed the issue by forming buying consortiums. They agree to split a case and one Member buys the wine, collects from the others and then divvies it up when it is ultimately delivered. One Member asked if we could help in this process, and while we must remain at arms length, we think we have come up with something that will do the trick.



You will find this new icon on each of the wines listed on our website (once you click on "Details"). If you would like to purchase just a few bottles and would like to join with another Member or two to make up a full case, just click on "**Post offer to share a case**". A screen will then appear asking you to specify how many bottles you want and your location, e.g. Downtown Toronto or Oakville. No personal information is required.

When the next Member selects this wine, they will see "**1 offer to share this wine**" beside the icon. By clicking on it, they will see your offer and will be able to send you a message to your e-mail address on file stating their desire to share a case with you. You are the quarterback and it is up to you to process the order, including payment and then for delivering the wine. If the two of you do not want enough wine to make up a case, then you wait till the next Member approaches you.

Once a full case has been reached, order the wine in the usual way. Then delete your original offer by going to the left sidebar on our homepage and clicking on “My Shares”. You can also use this function to amend or delete your original offer. If you cancel your original offer, please make sure to advise anyone who has already contacted you.

Happy sharing!

Keep the Evening of Thursday, April 24 Open if You Can



We will be hosting a wine tasting evening at Jake's Grill and Oyster Bar that evening. Jamie Myers, AKA the Big Oyster, will be serving up his famous appetisers and Graham Nutter of Château Saint Jacques d'Albas will join in to present the latest vintages of his great Minervois wines. There will be other special wines as well from Arthur's Cellar! Details to follow soon.

O! France



Would you like to visit the source of many of Arthur's Cellar wines? Does a relaxing week living on a luxurious Provençal country estate appeal? Do markets in quaint villages, visits to our vineyards, lunches in restaurants perched on hillsides or cantilevered over streams, gourmet dinners with a local flair and so much more sound tempting? It is all happening this fall. Watch for an announcement soon!

Soon to Emerge from Arthur's Cellar

Next will be a couple of delicious whites from Domaine de Tara (Côtes de Ventoux) followed by some delightful Beaujolais from Domaine du Penlois, and the terrific, value-priced Côtes-du-Rhône from Château Bosc la Croix along with the return of many of your favourites.

Member Feedback

Your feedback is greatly appreciated. It helps us improve our club and better respond to your requirements. Many of your suggestions have been implemented and we are working on several others. Thank you and please keep the comments coming (jaswalker@arthursellers.com).

For the wine club to be successful, we need as many wine buying members as possible – please forward this newsletter to likely prospects and keep those referrals coming.

Thank you and cheers!

Hélène and Jim

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