



## Issue 137, September 11, 2001

1998 Barbaresco Valeirano	92
1998 Barbaresco Gallina	92
1998 Barbaresco Staderi	90

One of Italy's most fashionable winemaker/proprietors, Giorgio Rivetti displays a masterful touch whether he is making Barbera, Moscato d'Asti, Barbaresco or his proprietary red wine Pin: His beautiful 1998 Barbarescos are just a notch below his flamboyant, super-exotic, almost over the top 1997s.

The complex, elegant **1998 Barbaresco Gallina** exhibits aromas and flavors of pepper, cedar, black cherries, plums, soy, earth, and new oak. Full-bodied, pure, seamless, and well-balanced, with low acidity, this expressive, beautifully made wine should drink well for 10-12 years.

The ravishingly complex **1998 Barbaresco Valeirano** possesses a distinctive bouquet of licorice, root beer, earth, cherry liqueur, rose petals, and truffles. Drink this complex, dense, opulently-textured, hedonist offering over the next decade.

Lastly the **1998 Barbaresco Staderi** is less expressive than its two siblings, revealing more tannin and structure, as well as a restrained, backward bouquet. Dark ruby-colored, round, and full-bodied, with notes of licorice, new oak, and black cherries, it requires 1-2 years of cellaring, and should drink well over the following 10-12 years.

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LA SPINETTA is an exceptional producer that has been receiving well-deserved raves from the international press. Their sumptuous Barberas are among the finest produced.



The opaque purple-colored **1998 Barbera d'Alba Gallina** (a top Barbaresco vineyard outside Neive) was aged in 100% new oak. It offers a glorious perfume of chocolate, cedar, blackberries, cherry liqueur and smoke. This massive yet well-balanced, layered wine is explosive. Drink it over the next 5-6 years.

Of equal size, explosiveness, power, and richness is the **1998 Barbera d'Asti Superiore**. Even more fruit driven, with less spice and complexity, but equal weight, mass, and intensity, it offers a dynamic mouthful Barbera.

Proprietor Giorgio Rivetti's proprietary red, the **1998 Pin Monferrato Rosso**, is a blend of 50% Nebbiolo, 30% Barbera, and 20% Cabernet Sauvignon that spent 20 months in 100% new French oak. I have had mixed feelings about this offering in the past, but the 1998 is terrific. It boasts a dense ruby/purple color as well as complex, Bordeaux-like aromas of cedar and black currants, full body, moderate tannin, and excellent overall balance. It will evolve nicely for a decade or more.

The 1999 releases continue to push quality to extraordinary heights. Rivetti's blend of Cabernet Sauvignon and Nebbiolo, the **1999 Pin Monferato Rosso**, is an exotic, ripe, luxuriously intense effort displaying extravagant flavors that border on excess. It is voluptuously-textured with intense aromas of red and black fruits, smoke, and new oak. While there is a tendency to think of this as a internationally-styled offering, Nebbiolo gives the wine a finesse and complexity not found in most new breed wines. Its texture, richness, and thickness are a total turn-on. Who knows how it will age, but certainly it is impossible to resist at present. My instinct suggest drinking it over the next 7-8 years, but it may be uncommonly long-lived.

The **1999 Barbera d'Alba Gallina** is awesome! I am not sure it will get any better since Barbera is not one of the most noble varietals in terms of complexity and intensity. It does, however, offer glorious levels of concentration as well as a huge nose of smoked meats, blackberry, cherry, and strawberry jam intertwined with licorice, new oak, and barbecue spice. Viscous, remarkably dense and sexy, it is impossible to resist. For drinking now and over the next 4 –5 years, this is as profound a dry red wine as readers will find.

More restrained (although that is hardly the appropriate word), the black/purple-colored **1999 Barbera d'Asti Superiore** offers wonderful sweetness, jammy plum and currant characteristics, and toasty new oak from its new barrique aging. It is viscous, thick, and jammy with oodles of fruit, glycerin, and extract.



*Issue 138, 21st of December, 2001*

Giorgio Rivetti (La Spinetta, Piedmont) – Everything Rivetti has touched recently seems to have turned to magic. Whether its his Barbera, proprietary red called Pin, or exceptional Barbarescos, Rivetti is the hottest winemaker in Italy. His style aims for extraordinary depth of fruit and richness as well as a multilayered texture married with the vineyard's individual characteristics in a modern, barrique-aged style.



*31st of December, 2002*

Sezzana 2001      90 +

This is a new vineyard project of Giorgio Rivetti, who has garnered a great reputation for the quality of his Piedmont offerings sold under the moniker LA SPINETTA. This seriously crafted **2001 Sezzana** (100% Sangiovese aged 16 months in French oak) represents a breakthrough for a vineyard in the hills of Pisa, just north of Bolgheri. The wine exhibits a dense ruby/purple color as well as a tight but promising nose of blackberries, currants, vanilla and cedar. Intense and full bodied, with super ripeness, purity and richness, sweet tannin, well integrated wood and acidity and a muscular, dense finish it is still an infant in terms of development, but promises to evolve for 10 – 12 years.

The  
**WINE**  
ADVOCATE



2000 Barbera d'Alba Gallina	92
2000 Barbera d'Asti Superiore	93
2000 Pin Moferrato Rosso	90

The genius of Giorgio Rivetti is obvious in these three offerings. His **2000 Barbera d'Alba Gallina** (also a great vineyard for Barbaresco) was aged 16-18 months in new French oak. It offers an explosive bouquet of tobacco, sweet black fruits, licorice and earth. Full bodied, intense and velvety textured, with great palate presence, it should be consumed over the next 5-6 years to take advantage of its exuberance.

Produced from extremely old vines the **2000 Barbera d'Asti Superiore** may be even more profound than the Gallina. Opaque purple colored, with a sumptuous perfume of jammy black fruits, underbrush, licorice, vanilla, cigar smoke, toast, this rich opulent, full bodied Barbera is loaded with concentration. Drink this explosive, hedonistic fruit bomb over the next 5-7 years.

The exotic **2000 Pin Moferrato Rosso** (a blend of 50% Nebbiolo, 25% Barbera and 25% Cabernet Sauvignon) reveals a smoky full bodied style along with a kinky nose of black fruits mixed with vanilla, spice box and espresso. Rich and chewy with moderate tannin as well as a sweet long concentrated finish, it should be consumed over the next decade, although I suspect it will last longer.