

FATTORIA LE TERRAZZE	2009	PRELUDIUM	MARCHE	(\$15.00)	RED	87
FATTORIA LE TERRAZZE	2008	ROSSO CONERO	MARCHE	(\$19.00)	RED	89
<p>Le Terrazze is one of the leading producers in the Marche. The 2009 Preludium is a joyous entry-level offering bursting with plump, juicy fruit. This forward, delicious red is an excellent choice for a house wine. Anticipated maturity: 2010-2012. Dark red cherries, violets, minerals and spices are some of the nuances that are woven together in the 2008 Rosso Conero. This unusually beautiful wine is endowed with notable</p>						
CLAUDIO MORELLI	2008	SANGIOVESE LA VIGNA DELLE TERRAZZE	MARCHE	(\$14.00)	RED	89
<p>The 2008 Sangiovese La Vigna delle Terrazze is a beautiful, joyous wine loaded with varietal character. The richness of the fruit carries through nicely to a long, supple finish. This is a fabulous effort</p>						

CAMPANIA

MASTROBERARDINO	2009	FALANGHINA SANNIO	CAMPANIA	(\$18.00)	WHITE	88
MASTROBERARDINO	2009	FALANGHINA IRPINIA MORABIANCA	CAMPANIA	(\$18.00)	WHITE	90
MASTROBERARDINO	2009	LACRYMA CHRISTI DEL VESUVIO BIANCO	CAMPANIA	(\$18.00)	WHITE	89
MASTROBERARDINO	2009	GRECO DI TUFO	CAMPANIA	(\$24.00)	WHITE	88
MASTROBERARDINO	2009	FIANO DIAVELLINO	CAMPANIA	(\$24.00)	WHITE	89
MASTROBERARDINO	2009	LACRYMA CHRISTI DEL VESUVIO ROSSO	CAMPANIA	(\$18.00)	RED	90
MASTROBERARDINO	2008	AGLIANICO	CAMPANIA	(\$24.00)	RED	90
<p>Mastroberardino is one of the historically significant names in Italian wine. These entry-level selections offer plenty of insight into the unique qualities of Campania's myriad indigenous red and white grape varieties. The 2009 Falanghina Sannio is a delicious white grape variety with exquisite aromatics that meld into expressive peaches, mint, flowers and apricots. This shows the gorgeous inner perfume and softness for which Falanghina is so well-known. Anticipated maturity: 2010-2014. Mastroberardino's 2009 Falanghina Irpinia Morabianca is explosive in the way it bursts onto the palate with a head-spinning <i>melange</i> of ripe peaches, ash, smoke, game and licorice. The rich, weighty Morabianca has the stuffing to stand up to all but the richest of foods. It is a wine of unusual complexity and pedigree. The fact that the production of the Morabianca is 1/20th of the Falanghina Sannio is not lost. Anticipated maturity: 2010-2014. The 2009 Lacryma Christi del Vesuvio Bianco is another vivid, textually brilliant wine. All of its elements come together beautifully in a precise style, with wonderful integration in the aromas, expressive ripe yellow stone fruits and floral notes that follow through to the elegant finish. Anticipated maturity: 2010-2014. The 2009 Greco di Tufo reveals plenty of bright varietal notes but the energy that informs the finest versions seems missing. Hints of citrus, smoke,</p>						
FATTORIA LA RIVOLTA	2009	CODA DI VOLPE	CAMPANIA	(\$20.00)	WHITE	90
FATTORIA LA RIVOLTA	2009	FALANGHINA TABURNO	CAMPANIA	(\$21.00)	WHITE	90
FATTORIA LA RIVOLTA	2009	GRECO TABURNO	CAMPANIA	(\$24.00)	WHITE	91
FATTORIA LA RIVOLTA	2009	FIANO SANNIO	CAMPANIA	(\$24.00)	WHITE	89
FATTORIA LA RIVOLTA	2006	AGLIANICO DEL TABURNO	CAMPANIA	(\$24.00)	RED	87
<p>This is an impressive line-up from Fattoria La Rivolta. The 2009 Coda di Volpe is beautifully ripe and expressive in its floral yellow stone fruits, mint and minerals. There is a generosity and textured feel to the fruit I find especially appealing. This is a beautiful white from Campania. Anticipated maturity: 2010-2012. The 2009 Falanghina Taburno is another vivid, textured white from La Rivolta. This is more reserved than the Coda di Volpe, with the minerality taking on a more prominent role than the fruit. The wine's length, focus and finesse are all top-class. Flowers, mint and spices add a lovely sense of lift on the finish. Anticipated maturity: 2010-2012. The 2009 Greco Taburno is the most reticent of these 2009 whites. The essence of lime peel, ash, minerality and chalk dominates the aromatic and flavor profiles in this Greco that recalls Chablis. As closed in on itself as this is, my sense is that with a little bottle age some of the richness of the fruit will begin</p>						
TERREDORA	2008	LACRYMA CHRISTI	CAMPANIA	(\$25.00)	RED	90
<p>Terredora is firing on all cylinders these days. Virtually all of the wines I have tasted recently have been superb. The 2008 Lacryma Christi is 100% Piedrosso, one of Campania's indigenous grapes, that spends eight months in French oak. This pedigreed red makes an</p>						
VILLA MATILDE-TENUTE ROCCA DEI LEONI	2009	FALANGHINA	CAMPANIA	(\$15.00)	WHITE	88
VILLA MATILDE-TENUTE DI ALTAVILLA	2009	GRECO DI TUFO	CAMPANIA	(\$20.00)	WHITE	90
VILLA MATILDE	2009	FALEIRNO DEL MASSICO BIANCO	CAMPANIA	(\$22.00)	WHITE	90
<p>These three superb whites were among the best under \$25 wines I tasted this year. The 2009 Falanghina is a beautiful white that captures the essence of this ancient, rediscovered grape. A fresh, floral white, the Villa Matilde's Falanghina is an excellent choice for an aperitif and will pair nicely with delicate fish and seafood dishes. Anticipated maturity: 2010-2012. The 2009 Greco di Tufo is a vivid, kaleidoscopic white endowed with notable complexity in its flowers, mint, ash and succulent yellow stone fruits. This round, harmonious</p>						
<p>to emerge. This remains a highly promising, multi-dimensional wine well worth following over the next few years. Anticipated maturity: 2010-2012. The 2009 Fiano Sannio is the least interesting wine in this collection of whites. Not that there is anything wrong with it, just that the other wines have so much more personality. This is a round, supple style of Fiano with lovely richness and fine overall balance. Anticipated maturity: 2010-2012. The estate's 2006 Aiglianico del Taburno offers up dark wild cherries, French oak, spices and licorice. The fruit is a touch faded, while the oak is prominent, both of which suggest this wine was either released too late, spent too much time in barrel and/or never had the stuffing to stand up to the oak. Regardless, it is best enjoyed sooner rather than later. Anticipated maturity: 2010-2012. Importer: Tom Edward Wine, New York, NY; tel. (212) 233-1504</p>						
<p>Impression with its bold wild cherries, smoke, ash, licorice, cracked black pepper and leather, all nuances that are typical of Piedrosso. Anticipated maturity: 2010-2014. Importer: Vias Imports, New York, NY; tel. (212) 629-0200</p>						
<p>Greco di Tufo is impressive for its overall balance and long, finessed finish. Anticipated maturity: 2010-2014. The 2009 Faleirno del Massico Bianco is a more focused and mineral-driven white than the Greco di Tufo. Jasmine, peaches and the essence of crushed rocks are some of the nuances that emerge from this tart, wiry white. Once again, the wine's balance and poise are first-rate. Anticipated maturity: 2010-2014. Importer: Empson, USA, Alexandria, VA; tel. (703) 684-0900</p>						