FATTORIA LE TERRAZZE FATTORIA LE TERRAZZE 2009 PRÆLUDIUM

FATTORIA LE TERRAZZE 2008 ROSSO CONERO

Le Terrazze is one of the leading producers in the Marche. The 2009

Prælludium 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 chemies, 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

MARCHE (\$19.00) RED 87

MARCHE (\$19.00) RED 89

length and first-class balance among its peers. Anticipated maturity:
2010-2013. A Marc de Grazia Selection, various American importers, including: de Grazia Imports; tel. (417) 732-4200; Michael Skumik, Syosset, NY, tel. (516) 677-9300, Estate Wines Ltd., San Rafael CA; tel. (415) 482-9411, Giuliana Imports, Boulder CO; tel. (303) 547-6343, Robert Houde Wines, Bensenville IL; tel. (630) 422-1119

E TERRAZZE

MARCHE

CLAUDIO MORELLI 2008 SANGIOVESE LA VIGNA DELLE
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

from Morelli. warche (\$14.00) RED from Morelli. Anticipated maturity: 2010-2014. Importer: Selections, Astoria, NY; tel. (718) 777-2243

CAMPANIA

Mastroberardino is one of the historically significant names in Italian grapefruit and mine	MASTROBERARDINO 2008 AGLIANICO CAMPANIA (\$24.00) RED 90	MASTROBERARDINO 2009 LACRYMA CHRISTI DEL VESUVIO ROSSO	MASTROBERARDINO 2009 FIANO DI AVELLINO	MASTROBERARDINO 2009 GRECO DI TUFO	MASTROBERARDINO 2009 LACRYMA CHRISTI DEL VESUVIO BIANCO	MASTROBERARDINO 2009 FALANGHINA IRPINIA MORABIANCA	MASTROBERARDINO 2009 FALANGHINA SANNIO	
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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 graced 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 mélange 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 unsual complexity and the 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 sipe 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. National supplication in the aromas, expressive supplication in the aromas, expressive supplies that the production of the 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 in the morabiance is an official production of the supplies of citrus, smoke. National supplies and the supplies of company that in the supplies of the supplies of the supplies of company that in the supplies of the supplies of

Anticipated maturity: 2010-2014. The 2009 Fiano di Avellino opens with a captivating bouquet redolent of peaches, earthiness and tar. The fruit biossoms on the palate, where the Flano shows lovely richness and depth. This is another beautiful, precise white with lovely detail and fine overall balance. Anticipated maturity: 2010-2014. Mastroberardino's 2009 Lacryma Chirsti del Vesuvio Rosso is a big, beefy wine packed with dark cherries, tar, licorice, leather, spices and game, all typical of the Piedirosso grape. This rustic full-bodied red is not for the faint of heart but it will pair beautifully with 50 similarly hearty fare. That said, I am pleasantly surprised to see this turn more delicate in the glass over time, with pretty scents of mint, of flowers and dried herbs that add complexity and elegance. Anticipated maturity: 2010-2013. The 2008 Aglianico emerges from the glass with lovely inner sweetness. Juicy super ripe cherries, arthuriness, dried herbs and tobacco come together in a dark, sensual wine that fully captures the pedigree of this great southern variety. Readers who want to discover the essence of Aglianico without spending a fortune may want to start here. Anticipated maturity: 2010-2013. A Leonardo Lo Cascio Selection, Winebow, Montvale, NJ; tel. (201) 445-0620

This is an impressive line-up from Fattoria La Rivolta. The 2009 Coda to emerge. This remains a highly promising multi-dimensional win	FATTORIA LA RIVOLTA 2006 AGLIANICO DEL TABURNO	FATTORIA LA RIVOLTA 2009 FIANO SANNIO	FATTORIA LA RIVOLTA 2009 GRECO TABURNO	FATTORIA LA RIVOLTA 2009 FALANGHINA TABURNO	-ALTORIA LA KIVOLIA - 2009 - CODA DI VOLPE
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a highly promisir	CAMPANIA (\$24.00) RED 8	CAMPANIA	CAMPANIA	CAMPANIA (\$21.00) WHITE	CAMPANIA
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FATTORIA LA RIVOLTA 2009 FIANO SANNIO
FATTORIA LA RIVOLTA 2006 AGLIANICO DEL TABURNO
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 fruit; 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 (1)

CAMPANIA (\$20.00) WHITE 90
CAMPANIA (\$24.00) WHITE 91
CAMPANIA (\$24.00) WHITE 89
CAMPANIA (\$24.00) RED 87
Is to emerge. This remains a highly promising, multi-dimensional wine well worth following over the next few years. Anticipated maturity: 2010-2012. The 2009 Flano 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 Flano with lovely richness and fine overall balance. Anticipated maturity: 2010-2012. The estate's 2006 Aglianico del raburno offers up dark wild chemies, French.oak, spices and licorice. The fruit is a touch faded, while the oak is prominent, both of which is 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

VILLA MATILDE'TENUTE ROCCA DEI LEONI
VILLA MATILDE-TENUTE DI ALTAVILLA 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% Piedirosso, one of Campania's indigenous grapes, that spends eight months in French oak. This pedigreed red makes an TERREDORA 2008 LACRYMA CHRISTI 2009 FALANGHINA GRECO DI TUFO

impression with its bold wild cherries, smoke, ash, licorice, cracked black pepper and leather, all nuances that are typical of Piedirosso. Anticipated maturity: 2010-2014. Importer: Vias Imports, New York, NY, tel. (212) 629-0200

(\$15.00) (\$20.00) (\$22.00)

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 2009 FALERNO DE

I Greco di Tufo is impressive for its overall balance and long, finessed it finish. Anticipated maturity: 2010-2014. The 2009 Falerno del Massico Bianco is a more focused and mineral-driven white than the nereo di Tufo. Jasmine, peaches and the essence of crushed rocks are some of the nuances that emerge from this taut, 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 CAMPANIA CAMPANIA TE 90 finessed