

Dear Barolo wine lovers,

We are delighted to offer a range of Barolo from some great Italian wineries including **ALDO CONTERNO, BRUNO GIACOSA, CLERICO, GIACOMO CONTERNO, LUCIANO SANDRONE, MASSOLINO, PAOLA SCAVINO**. Barolo is made from 100% Nebbiolo. Aged for at least 2 years in oak and at least 1 year in bottle before release. Riservas are aged at least 5 years, with at least 3 years in oak. Before heading into the Italian mode, a little recap of our special Champagne promo:

Krug Grand Cuvee NV @	\$930/btl (12 btls no gift box)
Dom Perignon 2004 @	\$950/btl (12 btls no gift box)
Cristal 2006 @	\$1,180/btl (no gift box)
Dom Perignon 2002 Silver Label @	\$1,500/btl (no gift box)
Dom Perignon 1998 P2 @	\$2,380/btl (no gift box)

For order and enquiries, please contact us at **3154 9570** or Wechat/Whatsapp at **6481 0000** or email to info@wineworld.com.hk. We have more extensive background on respective producers when you scroll down.

BAROLO WINE	Vintage	Format	RP	JS	Retail	Special
Aldo Conterno Barolo	2004	750ml	91	-	\$680	\$530
Aldo Conterno Barolo	2006	750ml	90+	-	\$650	\$520
Aldo Conterno Barolo ***	2009	750ml	92	-	\$790	\$530
Aldo Conterno Barolo "Cicala"	2009	750ml	94	92	\$1,380	\$780
Aldo Conterno Barolo "Colonnello" ***	2008	750ml	95	96	\$1,380	\$830
Aldo Conterno Barolo Bussia Soprana	1990	750ml	-	-	\$2,300	\$1,930
Aldo Conterno Barolo Riserva "Granbussia"	1990	750ml	95	-	\$3,700	\$3,400
Aldo Conterno Barolo Riserva "Granbussia" ***	2006	750ml	-	95	\$3,930	\$2,420
Boroli Barolo	2005	750ml	92	-	\$600	\$338
Boroli Barolo Cerequio	2005	750ml	93	-	\$700	\$520
Bruno Giacosa Barolo	2000	750ml	90	-	\$1,660	\$1,420
Bruno Giacosa Barolo	2003	750ml	-	-	\$950	\$780
Bruno Giacosa Barolo Le Rocche del Falletto	2003	750ml	94	-	\$1,460	\$1,285
Bruno Giacosa Barolo Le Rocche del Falletto Riserva (sold in case of 3 only)	2000	1.5L	96	100	\$7,400	\$20,550
Bruno Giacosa Barolo Le Rocche del Falletto Riserva (OWC)	2004	3L	99+	97	\$15,400 0	\$14,770
Bruno Giacosa Barolo Le Rocche del Falletto Riserva ***	2004	750ml	99+	97	\$3,900	\$3,700
Bruno Giacosa Barolo Vigna Croera	2004	750ml	90	-	\$1,480	\$1,260
Cavallotto Barolo Bricco Boschis	2007	750ml	91	-	\$490	\$440
Cavallotto Barolo Bricco Boschis Riserva Vigna San Giuseppe	2004	750ml	96	-	\$1,090	\$850
Cavallotto Barolo Vignolo Riserva	2005	750ml	95	-	\$950	\$750
Ceretto Barolo	2010	750ml	93	92	\$380	\$350
Ceretto Barolo Brunate	2007	750ml	-	94	\$800	\$580
Clerico Barolo Ciabot Mentin Ginestra	2007	1.5L	95	-	\$2,200	\$1,560
Clerico Barolo Ciabot Mentin Ginestra	2007	750ml	98	-	\$950	\$760
Clerico Barolo Ciabot Mentin Ginestra	2008	750ml	92	-	\$790	\$680

Clerico Barolo Pajana	2006	750ml	96	93	\$790	\$710
Clerico Barolo Pajana	2007	750ml	96	97	\$930	\$720
Clerico Barolo Pajana	2008	750ml	91	95	\$790	\$700
Clerico Barolo Percristina ***	2005	750ml	97	93	\$1,400	\$980
Fratelli Revello Barolo	2009	750ml	-	-	\$400	\$298
Fratelli Revello Barolo "Rocche dell' Annunziata"***	2008	750ml	95	92	\$910	\$760
Fratelli Revello Barolo "Vigna Conca"	2007	750ml	93	93	\$700	\$530
Gaja Barolo Dagromis	2008	375ml	-	-	\$310	\$230
Gaja Barolo Dagromis	2009	750ml	-	-	\$600	\$450
Gaja Barolo Dagromis (cs of 12 purchase)	2009	750ml			\$600	\$430
Gaja Barolo Dagromis	2010	750ml	-	-	\$600	\$440
Giacomo Conterno Barolo DOCG Cascina Francia	2006	750ml	96+	94	\$1,550	\$1,480
Giacomo Conterno Barolo DOCG Riserva Monfortino	2005	750ml	96	98	\$4,400	\$3,760
Giacomo Conterno Barolo DOCG Riserva Monfortino ***	2002	750ml	98	97	\$5,000	\$4,500
Giacomo Conterno Barolo DOCG Riserva Monfortino ***	2004	750ml	100	-	\$6,830	\$6,450
Giacomo Fenocchio Barolo ***	2008	750ml	-	-	\$320	\$235
Giacomo Fenocchio Barolo Bussia	2008	750ml	-	91	\$450	\$330
Giacomo Fenocchio Barolo Cannubi ***	2008	750ml	-	-	\$450	\$330
Giuseppe Mascarello Barolo Monprivato	2009	750ml	-	-	\$850	\$740
Luciano Sandrone Barolo Cannubi Boschis	2003	750ml	92	-	\$1,280	\$1,000
Luciano Sandrone Barolo Cannubi Boschis	2005	750ml	95	-	\$1,200	\$930
Luciano Sandrone Barolo Cannubi Boschis (last btl)	2005	1.5L	95	-	\$2,400	\$1,850
Luciano Sandrone Barolo Cannubi Boschis	2009	750ml	96+	-	\$1,300	\$938
Luciano Sandrone Barolo Cannubi Boschis***	2010	750ml	97	95	\$1,280	\$880
Luciano Sandrone Barolo Le Vigne	2000	1.5L	93	95	\$3,600	\$2,750
Luciano Sandrone Barolo Le Vigne	2001	750ml	96	-	\$1,700	\$1,300
Luciano Sandrone Barolo Le Vigne	2002	750ml	88	-	\$1,000	\$880
Luciano Sandrone Barolo Le Vigne	2003	750ml	93	-	\$1,200	\$900
Luciano Sandrone Barolo Le Vigne	2005	750ml	94	-	\$850	\$795
Luciano Sandrone Barolo Le Vigne (last btl)	2005	3L	94	-	\$3,800	\$3,400
Luciano Sandrone Barolo Le Vigne	2009	750ml	95	-	\$920	\$770
Luigi Pira Barolo	2009	750ml	-	-	\$470	\$330
Luigi Pira Barolo Margheria	2009	750ml	89	-	\$640	\$470
Luigi Pira Barolo Vigna Rionda	2004	750ml	96	-	\$1,260	\$920
Massolino Barolo	2006	1.5L	90+	90	\$1,300	\$900
Massolino Barolo Margheria	2004	750ml	95	-	\$880	\$700
Massolino Barolo Margheria	2004	3L	95	-	\$3,800	\$3,180
Massolino Barolo Margheria	2005	750ml	93	95	\$880	\$700
Massolino Barolo Margheria	2006	750ml	94	91	\$880	\$700
Massolino Barolo Margheria	2007	750ml	94	94	\$880	\$700
Massolino Barolo Parafada	2004	3L	93	-	\$3,600	\$3,060
Massolino Barolo Parafada	2005	750ml	93	-	\$880	\$700

Massolino Barolo Parafada	2006	750ml	93	91	\$880	\$700
Massolino Barolo Parafada	2007	750ml	93	93	\$880	\$700
Massolino Barolo Vigna Rionda Riserva (Sold in case of 6 only)	2000	750ml	95	98	\$1,900	\$1,420
Massolino Barolo Vigna Rionda Riserva "Dieci X Anni" (OWC)***	1999	750ml	94	-	\$2,200	\$1,820
Massolino Barolo Vigna Rionda Riserva (OWC)	2000	1.5L	95	98	\$3,900	\$3,120
Massolino Barolo Vigna Rionda Riserva (OWC)***	2001	750ml	96	98	\$2,200	\$1,820
Massolino Barolo Vigna Rionda Riserva***	2004	750ml	96	94	\$1,600	\$1,160
Massolino Barolo Vigna Rionda Riserva	2006	750ml	95+	92	\$1,600	\$1,160
Michele Chiarlo Barolo Cannubi	2005	750ml	92	-	\$740	\$580
Michele Chiarlo Barolo Riserva Triumviratum	2004	750ml	88	-	\$1,100	\$860
Michele Chiarlo Barolo Tortoniano	2010	750ml	92+	93	\$520	\$390
Paolo Scavino Barolo	2009	750ml	89	92	\$610	\$370
Paolo Scavino Barolo Bric del Fisac	2008	750ml	95	94	\$900	\$700
Paolo Scavino Barolo Cannubi ***	2008	750ml	96	93	\$900	\$700
Paolo Scavino Barolo Rocche Dell'Annunziata Riserva ***	2006	750ml	97	95	\$1,950	\$1,330

HIGHLIGHTS PRODUCERS:

Serralunga d'Alba

MASSOLINO

Massolino was founded by Giovanni in 1896. Making wine with passion, in its land of origin, preserving the typical characteristics of the grape varieties, being convinced that there is a deep and tangible link between the vines, hills and winegrowers, made up of affinities cemented, by habit, to the land. Since 1896, the Massolino family has been making wine this way, loyal to this philosophy and to the capacity for innovation in the name of tradition. In short, loyal to itself.

2004 is considered an **EXCEPTIONAL VINTAGE** with fantastic climate: perfect autumn which encouraged slow and complete ripening of the fruit. A vintage will be remembered for **elegance and balance**, associated with an uncommon potency.

2005 is a **GREAT VINTAGE**. A year with a dry but not excessively hot summer and a slightly capricious autumn. Wines with **good harmony**, an excellent fruity element and a **discreet tannic potency**; on the whole, the young wines are already **fairly well balanced** and are **destined to age well**.

2006 is an **EXCEPTIONAL VINTAGE**. Perfect in the balance between rain and the summer heat, it presented a slightly early and **remarkably rich and complex harvest**. The entire production was **absolutely outstanding**. Barolos will be really special, both in terms of **longevity and harmony!**

The Vineyard

Classic - Altitude: 320-360m above sea level - Soil: mainly calcareous - Grapes originate gives a broad, variable spectrum of perfumes, range from the classic spicy notes to those of a sweeter, floral and fruity nature	Margheria - Altitude: 340m above sea level - Total surface area: 1.5 hectares - Excellent exposure - Soil: Calcareous with a good percentage of sand - Elegance, mineral and spicy notes
Parafada - Altitude: 330m above sea level - Total surface area: 1.13 hectares - Soil: marly lime - Splendid exposure due South and the ridge protected from the wine give grapes of absolute excellence	Vigna Rionda - Altitude: 330m above sea level - Total surface area: 2.3 hectares - Soil: Marly lime soil - An important, potent wine, suitable for long ageing

MASSOLINO	Vintage	Format	RP	JS	Retail	Special
Massolino Barolo	2006	1.5L	90+	90	\$1,300	\$900
Massolino Barolo Margheria	2004	750ml	95	-	\$880	\$700
Massolino Barolo Margheria	2004	3L	95	-	\$3,800	\$3,180
Massolino Barolo Margheria	2005	750ml	93	95	\$880	\$700
Massolino Barolo Margheria	2006	750ml	94	91	\$880	\$700
Massolino Barolo Margheria	2007	750ml	94	94	\$880	\$700
Massolino Barolo Parafada	2004	3L	93	-	\$3,600	\$3,060
Massolino Barolo Parafada	2005	750ml	93	-	\$880	\$700
Massolino Barolo Parafada	2006	750ml	93	91	\$880	\$700
Massolino Barolo Parafada	2007	750ml	93	93	\$880	\$700
Massolino Barolo Vigna Rionda Riserva (Sold in case of 6 only)	2000	750ml	95	98	\$1,900	\$1,420
Massolino Barolo Vigna Rionda Riserva "Dieci X Anni" (OWC) extra 6 mths in large oak casks and further 6 mths in stainless steel vats before bottling ***	1999	750ml	94	-	\$2,200	\$1,820
Massolino Barolo Vigna Rionda Riserva (OWC)	2000	1.5L	95	98	\$3,900	\$3,120
Massolino Barolo Vigna Rionda Riserva (OWC)***	2001	750ml	96	98	\$2,200	\$1,820
Massolino Barolo Vigna Rionda Riserva***	2004	750ml	96	94	\$1,600	\$1,160
Massolino Barolo Vigna Rionda Riserva	2006	750ml	95+	92	\$1,600	\$1,160



CONTERNO

GIACOMO CONTERNO

Conterno Giacomo has been created in the beginning of 1900 by Giacomo Conterno, the grandfather of Roberto who currently manages the company. Giacomo was not the first person to bottle wine, but he was the first one that placed a label on the bottle with his own name; that's the moment the brand Conterno Giacomo was born. In the fifties Giovanni, Giacomo's son, started to work in the company and in 1974 he decided to buy his own vineyard: Cascina Francia, located in Serralunga d'Alba. This vineyard is one single plot of 14 hectares and has a Southwest sun exposure. From 1988 Roberto started to work full time in the family business with the guidance of his father Giovanni. In 2008, he bought Cerretta, a 3 hectare and West-facing vineyard, which like the Cascina Francia – is located in Serralunga d'Alba. In both sites the cultivation is focussed on 2 grape varieties: Nebbiolo & Barbera d'Alba.

GIACOMO CONTERNO	Vintage	Format	RP	JS	Retail	Special
Giacomo Conterno Barolo Cascina Francia	2006	750ml	96+	94	\$1,550	\$1,480
Giacomo Conterno Barolo Riserva Monfortino	2005	750ml	96	98	\$4,400	\$3,760
Giacomo Conterno Barolo Riserva Monfortino ***	2002	750ml	98	97	\$5,000	\$4,500
Giacomo Conterno Barolo Riserva Monfortino ***	2004	750ml	100	-	\$6,830	\$6,450

Giacomo Conterno Barolo Riserva MONFORTINO 2002:



Robert Parker 98 points: “Conterno’s 2002 Barolo Monfortino is a legend in the making, or now that it is in bottle, it may be more correct to simply say it is a legend. The 2002 Monfortino is stratospheric. A dark, imposing, but sensual wine, it flows from the glass with a breathtaking array of dried roses, autumn leaves, wild cherries, plums, new leather, espresso, licorice and spices, showing phenomenal depth, richness and balance. The tension between the luxuriousness of the fruit and the austerity of the vintage is truly captivating.”

Giacomo Conterno Barolo Riserva MONFORTINO 2004:

James Suckling 100 points: “The 2004 Monfortino is drop-dead gorgeous. I have tasted the wine multiple times from barrel and three times from bottle and never been anything less than blown away. The 2004 is a subtle, layered Monfortino that captures the sheer elegance and finesse of this great vintage. It is a sweet, perfumed, silky and utterly mind-blowing. .”



PODERI ALDO CONTERNO

Aldo Conterno, a widely ranked Italian winemaker from Piedmont region. Their cru vineyards (Romirasco, Cicala and Colonnello) located in Bussia of Monforte d’Alba, portray the real expression of the terroir. Their fabulous South South-West location enhances the nobility of the clayey-calcareous soil, rich with calcium carbonate and iron, typical of our hills. Our family has always had a relationship of perfect symbiosis with these cru, trying to enhance all their most peculiar characteristics through a wise and hard work in the vineyard.

CICALA: The vineyard “Cicala” [meaning: balm-cricket] is about 40-45 years old and its vines are replanted from time to time. The main variety of Nebbiolo is Lampia and its rootstock is Ruperstris du Lot.

COLONNELLO: The vineyard “Colonnello” is about 40-45 years old and keep replanting from time to time. The main variety of Nebbiolo is Michet and its rootstock is 420A.

GRANBUSSIA: The Barolo Reserve Granbussia is produced by blending grapes from the oldest vines, from the Romirasco, Cicala, and Colonnello. Granbussia remains in the cellar at least 8 years before commercialization. It is produced exclusively in the best years and in limited quantities.

ALDO CONTERNO	Vintage	Format	RP	JS	Retail	Special
Aldo Conterno Barolo	2004	750ml	91	-	\$680	\$530
Aldo Conterno Barolo	2006	750ml	90+	-	\$650	\$520
Aldo Conterno Barolo ***	2009	750ml	92	-	\$790	\$530
Aldo Conterno Barolo "Cicala"	2009	750ml	94	92	\$1,380	\$780
Aldo Conterno Barolo "Colonnello" ***	2008	750ml	95	96	\$1,380	\$830
Aldo Conterno Barolo Bussia Soprana	1990	750ml	-	-	\$2,300	\$1,930
Aldo Conterno Barolo Riserva "Granbussia"	1990	750ml	95	-	\$3,700	\$3,400
Aldo Conterno Barolo Riserva "Granbussia" ***	2006	750ml	-	95	\$3,930	\$2,420

Aldo Conterno Barolo Riserva “GRANBUSSIA” 2006



James Suckling 95 points: “A full bodied red with muscular tannins and hints of dark chocolate, berries and minerals. Full body, chewy tannins and intensity. Fresh and precise. This is a blend of the top vineyards of Bussia. Almost three years in large wooden casks. A pretty, elegant 2006 that shows balance for a tannic vintage. About 4000 bottles made.”



The three generations of Bruno Giacosa dedicated **knowledge, passion** and **wisdom** to their production of fine wines. Bruno Giacosa strives for perfectionism by applying meticulousness in his craft.

The Azienda Agricola Falletto Winery comprises twenty hectares of vineyards within the Serralunga d'Alba, La Morra and Barbaresco areas. The vine growing and wine making processes are followed through with care from beginning to end, culminating with vinification and ageing within our cellars in Neive.

Some of Bruno Giacosa wine is produced with grapes grown by those farmers who have always worked in Bruno's winery and whose prestigious vineyards truly deserve the 'Bruno Giacosa' label.

***** Wines of the winery "AZIENDA AGRICOLA FALLETTO"**

The grapes are grown in the winery's own vineyards and vinified in their cellars. These wines are sold with a label bearing the wording: "Azienda Agricola FALLETTO"— di Bruno Giacosa

BRUNO GIACOSA	Vintag					
	e	Format	RP	JS	Retail	Special
Bruno Giacosa Barolo	2000	750ml	90	-	\$1,660	\$1,420
Bruno Giacosa Barolo	2003	750ml	-	-	\$950	\$780
Bruno Giacosa Barolo Le Rocche del Falletto	2003	750ml	94	-	\$1,460	\$1,285
Bruno Giacosa Barolo Le Rocche del Falletto Riserva (sold in case of 3 only)	2000	1.5L	96	100	\$7,400	\$6,850
Bruno Giacosa Barolo Le Rocche del Falletto Riserva	2004	3L	99+	97	\$15,400	\$14,770
Bruno Giacosa Barolo Le Rocche del Falletto Riserva	2004	750ml	99+	97	\$3,900	\$3,700
Bruno Giacosa Barolo Vigna Croera	2004	750ml	90	-	\$1,480	\$1,260

Bruno Giacosa Barolo Le Rocche del Falletto 2003:

Robert Parker 94 points: "The 2003 Barolo Le Rocche del Falletto is a fascinating wine. It is a classic Giacosa, with a lovely core of sweet roses, raspberries, licorice and menthol that is currently hiding under an imposing wall of tannins. It is also a wine of contrasts, at times open and accessible, at others brooding and shut down."

Bruno Giacosa Barolo Le Rocche del Falletto Riserva 2004:

Robert Parker 99+ points: "The 2004 Le Rocche del Falletto is off the charts. Sweet roses, menthol, tar, licorice and minerals come together in a sensual, elegant style that recalls Giacosa's legendary 1989 Riserva Collina Rionda, a wine many observers place at the top of the hierarchy of all time legendary Barolos. Ripe, sensual, and utterly spellbinding, the 2004 Riserva Le Rocche del Falletto offers superb elegance and pedigree."





Vineyards: DAGROMIS is produced with grapes harvested in Gaja family owns vineyards located in La Morra and Serralunga villages.

Soil: in both vineyards is primarily calcareous clay and marl. La Morra soil has tortoniano geological origin characterized by a presence of sand and a medium consistency. Serralunga has an elveziano geological origin characterized by more compact clay component.

Vinification: Fermentation and maceration in stainless steel tanks for three weeks. The wine is aged in barriques for twelve months and then in large casks of oak for an additional twelve months.

Characteristics: An outstanding expression of two great Barolo terroirs – La Morra and Serralunga –DAGROMIS adds rich berry aromas to floral overtones; in mouth has a solid structure. High aging potential.

GAJA	Vintage	Format	RP	JS	Retail	Special
Gaja Barolo Dagromis	2008	375ml	-	-	\$310	\$230
Gaja Barolo Dagromis	2009	750ml	-	-	\$600	\$450
Gaja Barolo Dagromis (cs of 12 purchase)	2009	750ml			\$600	\$430
Gaja Barolo Dagromis	2010	750ml	-	-	\$600	\$440



The estate of Giacomo Fenocchio was founded in 1864, still makes Barolo **the traditional style**. The Barolo of the Finocchio estate is made with a lengthy period of skin contact during fermentation, never less than 10 days, and without the use of rotary fermentation tanks. “Our Barolo” – declares Claudio Fenocchio, the estate owner – “is aged for 5 months in stainless steel tanks and two years in Slavonian oak casks, some as large as fifty hectolitres, and is then given an additional year of bottle aging. No use whatsoever is made of small oak barrels, too aromatic for this wine, which would risk modifying its unique personality. Complex and intriguing aromas and flavors emerge over time for palates ready to perceive new and different sensations, and truly fascinating ones”.

CANNUBI in BAROLO

Historically eminent among the vineyard and sub-zones with the highest potential for fine Barolo: the oldest bottle of the Langhe district is conserved in the city of Bra and bears the inscription “Cannubi 1752”: the Cannubi name has always neem a seal of honor and a true, universally recognized guarantee. Soils are of Tortonian origin, marls and tuff together with a significant presence of sand in the Cannubi vineyard in the township of Barolo, which maintains a soft and dry texture in the soil.

BUSSIA in MONTFORTE D’ALBA

The soils are of Helvetian origin: compact clay amd limestone marls along with tuff in Bussia di Monforte.

Giacomo Fenocchio Barolo Bussia 2008:

James Suckling 91 points: “A subtle Barolo that sneaks up to you. Starts off slwly with some dried flowers and plum character. Finishes with a chewy tannins and fruit yet all in balance.”

GIACOMO FENOCCHIO	Vintage	Format	RP	JS	Retail	Special
Giacomo Fenocchio Barolo ***	2008	750ml	-	-	\$320	\$235
Giacomo Fenocchio Barolo Bussia	2008	750ml	-	91	\$450	\$330
Giacomo Fenocchio Barolo Cannubi ***	2008	750ml	-	-	\$450	\$330



SANDRONE: PASSION, INTEGRITY, TRANSPARENCY, VALUE

Luciano Sandrone is dedicated to producing Nebbiolo of the Barolo and Roero zones to the highest qualitative levels possible. Every bottle of Sandrone wine is made with the same careful attention to artisanal tradition, supported by modern techniques and hand labor.

The Sandrone vision is to produce wines that reflect the cultural history and winemaking traditions of the Barolo and Roero, while incorporating the finest and most appropriate modern technology to make balanced, ageworthy wines of purity, elegance and harmony.

Currently the estate farms a total of 27 hectares, 75% of which are owned, and produces between 90-100,000 bottles, or about 8000 cases per year. None of the wines are made from purchased grapes, and the rented vineyards are managed and farmed in exactly the same way as our estate vineyards. The current lineup of 5 bottlings was finalized after the 2001 vintage.

LUCIANO SANDRONE	Vintage	Format	RP	JS	Retail	Special
Luciano Sandrone Barolo Cannubi Boschis	2003	750ml	92	-	\$1,280	\$1,000
Luciano Sandrone Barolo Cannubi Boschis	2005	750ml	95	-	\$1,200	\$930
Luciano Sandrone Barolo Cannubi Boschis (last btl)	2005	1.5L	95	-	\$2,400	\$1,850
Luciano Sandrone Barolo Cannubi Boschis	2009	750ml	96+	-	\$1,300	\$938
Luciano Sandrone Barolo Cannubi Boschis***	2010	750ml	97	95	\$1,280	\$880
Luciano Sandrone Barolo Le Vigne	2000	1.5L	93	95	\$3,600	\$2,750
Luciano Sandrone Barolo Le Vigne	2001	750ml	96	-	\$1,700	\$1,300
Luciano Sandrone Barolo Le Vigne	2002	750ml	88	-	\$1,000	\$880
Luciano Sandrone Barolo Le Vigne	2003	750ml	93	-	\$1,200	\$900
Luciano Sandrone Barolo Le Vigne	2005	750ml	94	-	\$850	\$795
Luciano Sandrone Barolo Le Vigne (last btl)	2005	3L	94	-	\$3,800	\$3,400
Luciano Sandrone Barolo Le Vigne	2009	750ml	95	-	\$920	\$770



Cavallotto was founded in 1948, a family estate vineyard who work from vineyard to cellar. The vineyards cover an area of 25 hectares this all on Bricco Boschis, therefore they have created a brand called **Bricco Boschis**. **Organic farming** is practised in Cavallotto, and **no insecticides** were used since 1976.

Robert Parker 91 points for Cavallotto Barolo Bricco Boschis 2007:

“The 2007 Barolo Bricco Boschis is a massive, powerful wine. This is an unusually opulent Barolo from Cavallotto, with tons of red fruit and soft, sweet tannins. From time to time the wine’s alcohol seems a bit pronounced. Still an infant, the Bricco Boschis needs to lose some of its baby fat before its true potential emerges. Anticipated maturity: 2015-2025.”

Robert Parker 96 points for Cavallotto Barolo Bricco Boschis Riserva Vigna San Giuseppe 2004:

“The 2004 Barolo Riserva Bricco Boschis Vigna San Giuseppe comes across as decidedly powerful and broad-shouldered next to the Vignolo. A wall of massive tannins makes it hard to see through to the wine’s potential but with air the multiple dimensions of its personality begin to open up. Dark fruit, tar, mint, pine and a host of other spiced, balsamic aromas and flavors make an appearance on the large-scaled, dramatic finish. The 2004 San Giuseppe is an utterly mind-blowing, dramatic Barolo from Cavallotto. Anticipated maturity: 2019-2034.”

Robert Parker 95 points: “The 2005 Barolo Riserva Vignolo emerges from the glass with freshly cut flowers, tar, mint, licorice and plums. There is an exotic quality to the fruit I find very appealing, yet this remains a quintessential Castiglione Falletto Barolo built on aromatics, elegant fruit and silky tannins. There is an energy and vibrancy I find highly appealing. The 2005 is a feminine Vignolo, but the wine gains considerable richness as it sits in the glass. This is a fabulous showing. Anticipated maturity: 2015-2025.”

CAVALLOTTO	Vintage	Format	RP	JS	Retail	Special
Cavalotto Barolo Bricco Boschis	2007	750ml	91	-	\$490	\$440
Cavalotto Barolo Bricco Boschis Riserva Vigna San Giuseppe	2004	750ml	96	-	\$1,090	\$850
Cavalotto Barolo Vignolo Riserva	2005	750ml	95	-	\$950	\$750



Paolo Scavino is a historical winery in the Barolo region founded in 1921. The Scavino family distinguishes itself from the beginning by their scrupulous care of the vineyards and passion for terroir. Their core beliefs is the supremacy of the viticulture above the oenology therefore the focus is the care of the vines in order to grow ripe and healthy grapes.

BRIC DEL FIASC is one of the first grand cru to be made as single vineyard Barolo. Image and identity of Paolo Scavino winery. Classy and classic expression of Nebbiolo which requires time to develop all its complexity is Bric del Fiasc. The texture characterizes this Barolo: earthy imprint, density of fruit, vibrant and refined tannins. The acidity supports the important structure of this Barolo and lifts the nose which is complex, mineral, balsamic. Little red fruits and licorice are typical notes in Bric del Fiasc.

CANNUBI is probably the most historical vineyard of all Barolo region. Low yields in this vineyard is not just due to human intervention but to a special combination of natural factors one of which is the old age of the vines assuring a unique quality. Here it comes the concentration and richness of this Barolo where the charm of Nebbiolo is fully expressed. Harmonious and very fine texture.

ROCCHÉ DELL' ANNUNZIATA is one of the historical, prestigious “**grand cru**” from La Morra village in 1990. This vineyard is exposed to the sun all day so we can allow the shoots to grow and we arrange them in the canopy to protect the grapes from direct sun exposure. This helps to preserve the aromatics and slow down the ripeness. Enrico recognizes this vineyard to be one of the most complex and elegant of the winery.

Paolo Scavino Barolo Rocche dell'Annunziata Riserva

Robert Parker 97 points: “The 2006 Barolo Barolo Riserva dell'Annunziata is compelling in its open-knit, floral bouquet of freshly cut roses, cherries and raspberries. Sweet, round and perfumed, the wine possesses an appealing combination of elegance wedded to power. Layers of inner perfume continue to develop in the glass, showcasing the unique qualities of one of Piedmont's top sites. This is an immensely promising Barolo from Scavino with several decades of fine drinking ahead.”

PAOLO SCAVINO	Vintage	Format	RP	JS	Retail	Special
Paolo Scavino Barolo	2009	750ml	89	92	\$610	\$370
Paolo Scavino Barolo Bric del Fisac	2008	750ml	95	94	\$900	\$700
Paolo Scavino Barolo Cannubi ***	2008	750ml	96	93	\$900	\$700
Paolo Scavino Barolo Rocche Dell'Annunziata Riserva ***	2006	750ml	97	95	\$1,950	\$1,330

UK Stock sold in CASE ONLY:

BAROLO in UK sold in case only	Vintage	Format	RP	JS	Case of	Qty	Case Price in GBP	Shipping Cost	Implied HK\$/Btl
Vietti Barolo Brunate ***	2008	750ml	93	93	6	10	£400	£13	\$795
Vietti Barolo Brunate	2008	1500ml	93	93	1	24	£140	£7	\$1,698
Vietti Barolo Lazzarito	2008	750ml	93+	93	6	10	£400	£7	\$783
Vietti Barolo Lazzarito	2008	1500ml	93+	93	1	24	£140	£7	\$1,698
Giuseppe Mascarello Barolo Riserva Monprivato Ca d'Morissio	2004	750ml	96+	-	6	1	£1,750	£13	\$3,394
Luciano Sandrone Barolo Le Vigne	1998	750ml	95	-	12	1	£900	£25	\$890
Luciano Sandrone Barolo Le Vigne	1999	750ml	93	-	12	2	£1,060	£25	\$1,044



*** Giuseppe Mascarello Barolo Riserva Monprivato Ca d'Morissio 2004 ***

Robert Parker 96+ points: "The 2004 Barolo Riserva Monprivato Ca d' Morissio is totally seamless and beautiful. It possesses gorgeous textural richness and finesse with virtually no perception of tannin. Rose petals, flowers, raspberries and mint come alive in the glass, but it is the wine's subtle yet insistent chalky minerality that is the thread that holds the wine together. This is a hugely impressive Barolo with a bright future. Anticipated maturity: 2014-2034."

All wines subject to final confirmation and on first come first serve basis. Stock is limited. Promotion offer last until May 9, 2015.

Sake Spot Offer:



Komagura Shin Jyuku Junmai Daiginjo

独楽蔵 沁 熟 純米大吟醸

Rice: Yamadanishiki (山田錦)

Milling Rate: 40%

Alcohol Content: 16%

Area: Fukuoka ken (福岡県)

Classification: Matured / Aged

Drinking Temperature: 10°C-13°C or 35°C to 40°C

Tasting Notes: Subtle nose with a rich, smooth taste that is dry with a subtle hint of the sweetness of the rice (Yamadanishiki). Very long length.

Retail: ~~\$810/btl~~

Member: \$750/btl



Ko Chu Ten Chi Daiginjo 壺中天地 大吟釀

Rice: Yamadanishiki (山田錦)

Milling Rate: 40%

Alcohol Content: 16.2%

Density Scale: +3

Area: Niigata ken (新潟県)

Classification: Aromatics

Drinking Temperature: 10°C to 15°C

Tasting Notes: A strong floral nose with slight sense of sweetness. Elegant, balanced taste with a long finish.

Retail: ~~\$700/btl~~

Member: \$640/btl

To discover more sake, please visit our [sake webpage](#).

You may find this newsletter a little longer than the usual ones because we want to present you with more information on the background of each producer, so you can have a comprehensive overview of each Barolo producing winery and on their respective vineyard to make your selection. For more detailed information of the wine, please visit www.wineworld.com.hk.

