

2000 BAROLO: VIETTI

February 1, 2011

The 2000 vintage for Barolo is the best ever for me. It is the combination of rich and exotic fruits and ripe and powerful tannins that make the Nebbiolo from this vintage so very compelling when you taste them. Old-timers in the region talk about such legends as 1947 or 1958 when they speak of such ripe yet fresh vintages. Some critics say that the Barolos from this exceptional year should have been consumed early in their evolution. However, the best are only now coming into their own. Luca Currado, the winemaker of his family-owned firm Vietti, laid out a range of 2000 Barolos for a tasting last fall at his winery in Castiglione. All the wines showed wonderfully.

Ratings:

2000 Vietti Barolo Lazzarito: Incredible aromas of ripe fruit, spices, balsamic, cut flowers and berries. So much going on here. Full bodied, round, and balanced with super velvety tannins. The finish goes on and on. This is very good right now, but it's still little tight. Give it a few hours of in the decanter before serving. 94 points

2000 Vietti Barolo Brunate: Blueberry jam on toast! Full bodied, floral, and tight at the moment. This is a powerful wine that is good now and will age for as long as you can keep your hands off of it. 95 points

2000 Vietti Barolo Rocche: Ripe fruit, flowers, and white truffles. This is dense and beautiful wine. Full bodied, soft, very long finish, and gorgeous. I'm loving the tender character of this wine. It is just starting to open up. 95 points