

87 | Marziano Abbona \$28
2008 Nebbiolo d'Alba Bricco Barone Scents of cherry and menthol, honey and lemon thyme give this firm red a slightly medicinal tone. It's black and smoky, a wine to serve with grilled lamb kebabs. *Frederick Wildman and Sons, NY*

87 | Rocca Felice \$19
2009 Nebbiolo d'Alba Light and airy, this is clean and juicy in the middle, with gentle, dusty tannins in the end. Pour it with charcuterie. *Saranty Imports, Harrison, NY*

BARBERA D'ALBA

93 | Ca' Viola \$34
2009 Barbera d'Alba Bricchet The subtle ripeness of this wine sets it apart: The fruit feels plump, deeply flavorful, with enough freshness to provide some textural resistance. Its dark tones yield generous red berry notes, hints of bay leaf, tarragon and a sappy wood note that adds to the wine's gravity. Even with that blast of flavor, it remains balanced and elegant, suited to a year or two of age. *Vias Imports, NY*



92 | Hilberg-Pasquero \$43
2007 Barbera d'Alba Superiore Firm and smoky up front, this brightens with air, balancing the char of the tannins with voluptuous cherry-red fruit. It gains spiciness and opens up into a long line-drive of a finish. Plump and lovely, it will match the sweet savor of brisket. *Vignaioli Selection, NY*

92 | Sandrone \$43
2008 Barbera d'Alba Ripened to a luscious intensity, this manages to hold onto the complex detail it holds in its tannins. They feel gravelly and gripping as they surround the generous red and black fruit, refreshed by acidity. A heady and powerful barbera, this is built to age. *Vintus, Pleasantville, NY*

92 | Vietti \$40
2008 Barbera d'Alba Scarrone Built on a firm base of dark cherry fruit, this gains intensity from fine-grained tannins while the aromas slowly open with air. What initially reads as tight and spicy develops into a beautiful scent of smoky herbs and flint. Alcohol drives the spice in the finish without getting in the way of the fruit. It's a substantial barbera with the structure to age for several years, and the depth to accompany pasta with a spicy duck *sugo*. *Dalla Terra, Napa, CA*

91 | Marziano Abbona \$25
2009 Barbera d'Alba Rinaldi (Best Buy) A rustic barbera with a deep well of flavor, this is woody with scents of the forest floor, mushrooms and wild red berries. There's a cool herbal aspect to the tannins, filling out the texture without diminishing the expression of the fruit. For pasta with boar ragù. *Frederick Wildman and Sons, NY*

91 | Elvio Cogno \$32
2009 Barbera d'Alba Bricco dei Merli A gentle textural pleasure, this barbera has a spicy purple fruit richness along with enough acidity to make it a great match for charcuterie. Supple and beautiful. *Vias Imports, NY*

88 | Hilberg-Pasquero \$16
2009 Barbera d'Alba Per Alessandra (Best Buy) This darkens through flavors of smoky black cherry and tar before brightening to rose notes. The fruit is sweet but the wine is not, lasting on an earthy savor. For spicy pulled pork. *Vignaioli Selection, NY*

88 | Marchesi di Gresy \$21
2009 Langhe Martinenga Nebbiolo High-toned red fruit scents of cherries and persimmon give this wine a brisk, tight feel. It's light bodied and spicy. For roast game birds. *Dalla Terra, Napa, CA*

88 | Parusso \$25
2009 Barbera d'Alba Ornati (Best Buy) The minty aroma and herbal acidity add a rustic edge to this barbera, but it's the red cherry fruit that lasts, ready for *salume*. *Montecastelli Selections, NY*

88 | Marziano Abbona \$25
2008 Barbera d'Alba Rinaldi (Best Buy) The rustic, meaty scent of this wine adds a touch of intrigue to its tart black cherry flavors. It's ripe and soft in the end, hinting at raisins, cedar and coffee. A smoky red to serve with spicy braised pork. *Frederick Wildman and Sons, NY*

88 | Pio Cesare \$22
2009 Barbera d'Alba (Best Buy) A soft, velvety barbera, this has dark fruit jam aromas and the perfume of new oak. It's an accessible Italian red to pour with roast meats. *Maisons Marques & Domaines USA, Oakland, CA*

87 | Boroli \$17
2008 Barbera d'Alba Quattro Fratelli (Best Buy) The best part of this wine is the aroma, a bright, rosy red scent with gamey highlights. The flavors are a little green, the tannins a little chabby. Serve it with *biroldo*, the Piemontese version of blood pudding. *Dalla Terra, Napa, CA*

87 | Hilberg-Pasquero \$23
2009 Barbera d'Alba (Best Buy) A bright, spicy red with a peppery finish, this is high-toned and acidic. Pour it with a meaty, red-sauced pizza. *Vignaioli Selection, NY*

86 | Pertinace \$16
2009 Barbera d'Alba (Best Buy) Light and fresh, this is a simple, grapey red, its smooth, nutty finish ready for broccoli rabe pasta. *MW Imports, Brooklyn, NY*

84 | Mauro Molino \$19
2010 Barbera d'Alba (Best Buy) A simple, grapey barbera with blue fruit that ranges from fresh to raisined; for grilled sausages. *Massanois Imports, Washington, D.C.*

BARBERA D'ASTI

88 | Pico Maccario \$17
2010 Barbera d'Asti Lavignone (Best Buy) Presenting barbera in a youthfully grapey style, this feels natural and fresh, its green grape tannins adding a rosemary-like astringency to accompany braised pork shoulder. *Massanois Imports, Washington, DC*

87 | La Mondianese \$25
2006 Barbera d'Asti Superiore (Best Buy) Black cherry flavors drape this wine's equally dense tannins, creating a smooth, rich barbera with floral spice. The finish is black and slightly raisined. A match for beef *bracioli*. *John Given Wines, Manhasset, NY*

84 | Tenimenti Ca'Bianca \$20
2008 Barbera d'Asti Superiore (Best Buy) A lean barbera focused on scents of coffee and graphite, this is built for brisket. *Frederick Wildman and Sons, NY*