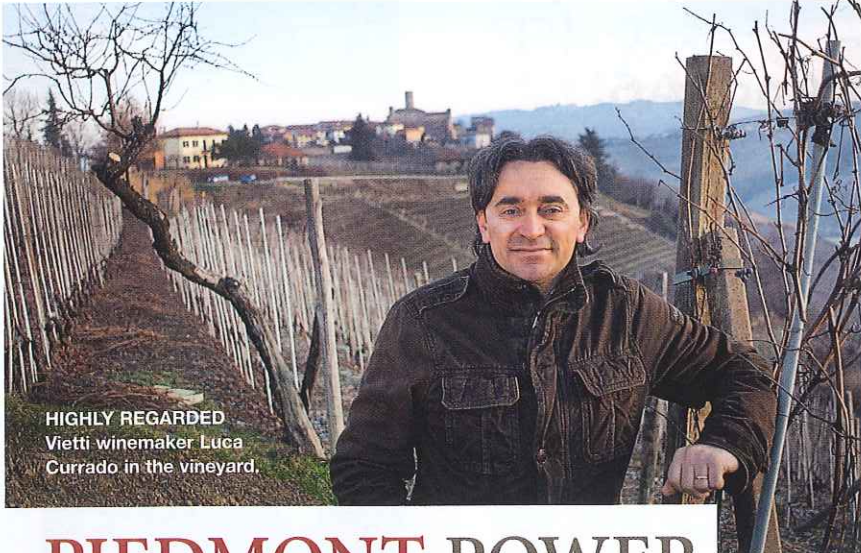


NEWS

COMPILED BY JUDY SARRIS

Italians in the spotlight – Lady of wine – Regional push



HIGHLY REGARDED
Vietti winemaker Luca
Currado in the vineyard.

PIEDMONT POWER

With so much good wine on offer and so many more labels to choose from it's rare that the wine trade gets too excited about visiting winemakers these days. But with comet-like brightness, Luca Currado, winemaker and man in charge of Vietti, breezed through just ahead of winter with a phenomenal swag of wines.

The energy that Currado emanates is formidable and, combined with the outstanding quality of his wines, there's much to be excited about. He talks at machine-gun pace, his conversation charged with passion and peppered with endearing expletives which, when your wines are as good as his are, you tend to get away with. The accent helps here too.

Roero Arneis (A\$50) and **Moscato d'Asti Cascinetta** (A\$42) are both among the best you'll find out of Piedmont, indeed Vietti has claim to reviving the market for high quality arneis around the globe. The **Dolcetto d'Alba Tre Vigne** (A\$44) is a captivating contrast of dark rich fruits and soft velveteen texture, a wine to drink anytime, any season, or any place.

The other great casual Piedmontese red, barbera, is made by Vietti

in a number of guises and I'll go as far to say that, whilst the competition for nebbiolo is running hot among a deep pool of talent, no other producer matches Vietti when it comes to barbera.

Of the mini-fleet of barberas they make, they are split between Asti and Alba. The two most revered are the **Barbera d'Asti La Crena** (A\$96), a single parcel from vines planted in 1932 that has articulated ageworthy structure with power and tension, and the **Barbera d'Alba Scarrone Vigna Vecchia** (A\$120), a fuller-bodied style representing a patch of vineyard from the 1920's.

More approachable in both style and price are the pair of Tre Vigne Barbera wines, one each from Asti and Alba. These represent younger vines and offer immense drinkability while still delivering satisfying richness on the palate.

The Barolos (and one Barbaresco) are the wines that have earned the Vietti name high regard from collectors around the world, and they aren't cheap. But compared with the circus of Bordeaux en primeur we have witnessed this year, they are made in tiny quantity and will more than likely outlast them in the cellar. Be sure to seek them out. **NICK STOCK**
Read more on Vietti in Huon Hooke's column on page 43.



WINE POLL

TELL US WHAT YOU THINK

Who can resist taking notes on new discoveries or vintages we admire. We'd love to know how many of you keep a record of what you drink – either handwritten (on the corner of a serviette still counts), or on a phone app, or on a computer:

- Yes, I always keep notes on what I drink
- I sometimes take notes
- I only take notes on special wines
- No, I never take notes

Vote at www.gourmettravellerwine.com.au

WINE POLL RESULTS

In the last issue we asked when you're dining out and don't want to order a full bottle of wine, or you simply want to enjoy more than one style of wine during your meal, is your preference for a good range of half bottles or an extensive selection by the glass.

The overwhelming vote, (83 per cent) was for a good selection by the glass, while 17 per cent of you favoured an interesting range of half bottles.



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