



The Event:

A Taste of Piedmont with Chris Zimmerman - Review

Anyone that was lucky enough to attend our annual meeting last March can attest to what a wonderful experience it was. Chris Zimmerman took us on a tour of the Piedmont region complete with slides, a map, and most important, wines. Chris is a representative of Vias Imports, which specializes in Italian wines and has a love of Italian wines that is simply contagious.

We started our tour in Gavi, which is in the southeast region of Piedmont. The region produces a delightful dry white wine that is made from the Cortese grape. I can vouch for the 2001 Broglia Bavi "La Meiranan". It was a delicious beginning for our trip. From Gavi, we went west to Acqui to partake of the 2000 Marengo Dolcetto d'Acqui "Marchesa". This was a tasty Dolcetto, but when we went further east to Dogliani, we encountered the 2001 Pecchenino Dolcetto di Dogliani "S. Luigi". This was a big Dogliani! Since this taster's experience with Dolcetto's had been limited to simpler wines that justified the translation "little sweet one", I was surprised at its richness. The lesson to be learned from this side trip was.....take Dolcetto more seriously!

From Dogliani, we went north to Alba and tasted the 2000 Cascina Luisin Barbera, d'Alba "Maggiur". We then went even further north and tasted the 2000 Podere Alasia Barbera d'Asti "Rive". Barbera can often be acidic and not much else. However, these wines were very good with the nod from this taster going to the "Rive". Actually, more than I nod, since I went out and bought some as soon as it was available at Wine Company.

Now we headed south again because we were going to Barolo and Barbaresco to sample wines made from the nebbiolo grape. Nebbia means fog in Italian and according to legend, the fog that rolls in from the hills is necessary for the grapes to ripen properly. Traditionally, Barbaresco is considered to be the feminine version of the nebbiolo grape and Barolo, the masculine form. The two Barbarescos that we tasted came from the Produttori del Barbaresco, one of Piedmont's top cooperatives. Robert Parker describes these wines as coming from the traditional school of winemaking. They are aged 3-4 years in old wood before bottling. The 1997 "Torre" and the 1996 "Montestefano" TIM'S NOTES.

The 1997 Elvio Cogno Barolo "Ravera" and 1998 Damilano Barolo "Liste" were both wines that need time. TIM'S NOTES.

Sad to think that our trip was over, we restored our good spirits by going back north to Asti and toasted our new knowledge of the wines of Piedmont with a glass of 2001 Marengo Moscato d'Asti.

Thank you Chris for a great trip and wonderful wine.