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The Dozen - Arrivals from Northern Italy

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BLOG | OCTOBER 5, 2020 - 5:44AM | BY ROGER MORRIS



I like to think of wines from northern Italy as stalwarts of the wine trade – always dependable, sometimes spectacular and generally good values for the category.

We have six in this Dozen, mostly reds from the Sangiovese grape, but also a Nebbiolo and a Pinot Grigio.

2019 MAN Coastal Region Chenin Blanc (\$9). From South Africa – food friendly, with lively, fragrant green grapey fruit with some apple notes.

2017 Matua Marlborough Sauvignon Blanc (\$12). Quite enjoyable – well-balanced and medium-bodied with both fleshy and tart green fruit.

2019 Cliff Lede Napa Valley Sauvignon Blanc (\$25). The label describes it as “voluptuous,” and that it is, with a combo of soft fragrances, lime-like backbone, a savory note and an almost-creamy

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finish.

2017 Livio Felluga Collio Pinot Grigio (\$25). A rounder, less-crisp Grigio with fragrant, juicy peach and citrus flavors.

2016 Pio Cesare “Piodilei” Langhe Chardonnay (\$49). A good food wine – minerally with apple skin flavors, medium weight and a crisp finish.

2018 Cono Sur Chile Cabernet Sauvignon/Carménère/Syrah (\$12). Some green notes mixed in with the blackberry flavors, some dusty tannins, a little earthiness.

2015 Frescobaldi Castello di Nipozzano “Vecchie Viti” Chianti Rufina Reserva (\$31). A very mellow Chianti with light tannins and old barrel flavors.

2017 Umberto Cesari “Liano” Rubicone Sangiovese-Cabernet Sauvignon (\$32). Dark purple fruit with lots of woody, vanilla flavors in finish.

2018 The Prisoner “Eternally Silenced” California Pinot Noir (\$49). Lots of stuffing – dark cherries, earthy notes, savory underlay. Big, but not overpowering.

2014 Umberto Cesari “Tauleto” Sangiovese Rubicone IGT (about \$50). From Emilia Romagna, an interesting mix of red and black fruit flavors, long on the palate, lots of good tannins. Decant for an hour or two.

2016 Pio Cesare Barolo (\$83). Very good, on the lighter side but with a good backbone, accented by dark red fruits, tea notes and a savory finish.

2016 Mayacamas Mt. Veeder Napa Valley Cabernet Sauvignon (\$136). A great example of strength and restraint in a wine with ripe berry flavors and a refreshing tartness.

Prices listed are generally SRP or from wine-searcher.com.

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About the Author »



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Writer

Roger Morris is a Delaware-based journalist who writes about wine, food, travel and culture. He regularly contributes to other publications including World of Fine Wine, Drinks Business, Beverage Media, Food & Wine and Wine Enthusiast.

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Oct 8, 2020



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Jason Haas

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If you're curious about Muscardin, I wrote up everything we could find out about it in a blog last summer, just after we grafted it into the vineyard:

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