

WINE ADVOCATE

BARBERANI WINES REVIEW - MAY 2009

Wine Advocate
182
Apr 2009

Antonio
Galloni

88

Drink: 2009 -
2012

\$38 (38)

The 2004 Villa Monticelli Rosso is Sangiovese, Merlot and Cabernet Sauvignon that spent 24 months in oak prior to being bottled. Floral aromatics lead to small red fruits and sweet scents of toasted oak as this pleasing wine opens up in the glass. Anticipated maturity: 2009-2012.

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Drink: 2009 -
2010

\$13 (14)

Barberani's 2007 Orvieto Classico Superiore Castagnolo is a pleasant, crisp white with pretty suggestions of flowers, smoke, minerals and peaches. An easygoing, accessible wine, this Orvieto is best enjoyed over the next year or two. Anticipated maturity: 2009-2010

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The 2006 Moscato Passito Villa Monticelli is an intense dessert wine loaded with dried figs, apricots, burnt sugar and spices. Though medium in body, the wine possesses considerable sweetness and richness in a style that veers towards the excessively heavy. With a touch better balance and more finesse this offering might very well merit a higher score. Anticipated maturity: 2009-2012.

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The estate's 2005 Calcaia Dolce is a late-harvest wine made from botrytised fruit, with a touch of Sauvignon used to enhance the qualities of the native varieties that make up most of the blend. After fermentation, the wine is aged in oak. The Calcaia Dolce reveals a high-toned bouquet that melds into jasmine, peaches, flowers, minerals and citrus peel. Fresh, zesty notes make an appearance on the long, refined finish. Anticipated maturity: 2009-2012.