

AMBO™

AMBO GRIGIO PINOT GRIGIO FRIULI GRAVE D.O.C. 2016



ROD PHILLIPS

October 2017

This is a dry pinot grigio that verges on elegant, and it's several cuts above the run-of-the-mill pinot grigio that's generally available. Look for restrained but complex and solid fruit in the flavour profile, along with crisp, clean acidity and excellent balance. It's drinking well now and I suggest drinking by 2020.

90 /100

WINE CURRENT

October 2017

Spoiler alert for pinot grigio, non-aficionados—this exceptional-value grigio deserves your attention. The charming honeysuckle nose mingles with ripe pear and sweet honeydew melon. The palate is fresh and dry with a repeat of ripe pear notes topped with juicy lychee and a tangy, lime-juice finish—it's not your garden-variety, watery pinot grigio. Enjoy now with shrimp-stuffed ripe avocado and a squeeze of lime juice. — Louise Boutin



THE SOUL OF ITALIAN WINE
FINE ITALIAN WINES PRODUCER

AMBO™

AMBO NERO PINOT NOIR PAVIA I.G.T. 2016



ROD PHILLIPS

October 2017

This is a quite lovely pinot noir. It's medium bodied with classic pinot flavours that show good range and complexity, with a core of ripeness. The fruit-acid balance is right-on and the tannins are easy-going. It's ready for drinking now and will hold its freshness for the next three or four years.

92 /100

WINE CURRENT

October 2017

Alma scores a bulls-eye with this young, vibrant, new-world style, 100% pinot nero, aka pinot noir. Inviting aromas of cherry pie filling, red liquorice and a dash of fresh raspberry are repeated on the palate. Stainless-steel aging and early bottling is perceived through the wine's freshness. Medium acidity and soft young tannins bring vigour and structure to this medium-light bodied bargain. Chill for 20 minutes and serve with simple pasta dishes or a grilled salmon fillet doll'd up with cherry chutney. – *Louise Boutin*



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TENUTA ARBÉTA™

BARBERA D'ALBA D.O.C. 2016



ROD PHILLIPS

October 2017

There's a lot going on in this lovely barbera. The concentrated flavours show good depth and breadth, the acid is well calibrated, and there's excellent balance overall. The tannins are ripe and slightly grainy. This is drinking well now and will easily hold through to the early 2020s.

90 /100

WINE CURRENT

October 2017

With fruit sourced in Alba, one of the most-esteemed towns growing the barbera grape, this well-crafted 100% barbera displays black fruit aromas— cherry, cassis, blackberry, plum, and a hint of cedar. The palate bursts with ripe fruity flavours, surprisingly well-integrated alcohol and balancing high acidity notorious to this grape. Supple tannins complete the package and bring a beautiful medium-long juicy finish to this food-friendly red. It's an excellent companion to slow-cooked pork roast. — Louise Boutin



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TENUTA ARBÉTA™

BAROLO D.O.C.G. 2013



ROD PHILLIPS

October 2017

This delicious Barolo is ready to go now but will hold its fresh vibrancy another five or six years. Look for focused and well-defined flavours, balanced acidity, and well-integrated tannins. It's a harmonious wine that's substantial and elegant, and it's very versatile at the table.

95 /100

WINE CURRENT

October 2017

This has a typical garnet bowl with an orange hue on the rim. A deep complex nose of tart cherry, anise, tobacco, dried rose petals and truffle, announce a delectable elixir. While the tart cherries display their flavours initially, they're joined by dry fig, vanilla, a hint of baking spice and balsamic notes. The fine-grain tannins are pleasantly grippy and soft courtesy the nebbiolo grape and 24 months maturation in French oak barrels. This exceptionally priced Barolo will further embellish with an additional five to 10 years of cellaring. Can't wait? Aerate/decant for two to three hours and enjoy with rare, prime-rib roast. – *Louise Boutin*

91 /100

WINE ALIGN

October 2017

With Mouthpuckering tannins and an expansive mouthfeel, this classic nebbiolo requires time yet to evolve. Well-priced offering length, grip and an abundance of flavour. Notes of cherry, plum and leather are particularly dominant on the palate along with delicate spice and fresh earth. Notes of smoke and forest floor add dimension and complexity to the whole. Finely crafted and beautifully balanced. Tasted October 2017. – *Sara d'Amato*



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MASSERIA Supreno™

NEGROAMARO SALENTO I.G.T. 2016



ROD PHILLIPS

October 2017

There's a debate as to just what 'negroamaro' means and whether the 'amaro' part refers to bitterness. Whatever the origins of the name, there's no bitterness in this wine, which is robust in style and full of rich dark fruit flavours. The fruit-acid balance is good and the tannins are quite firm. You could hold it a couple of years to let the tannins settle, but it's very good drinking now.

91 /100

WINE CURRENT

October 2017

This offers persistent purity of fruit, structure and a delectable, lip-smacking finish. Exotic spice, ripe cherry and herbal notes waft from the nose of this medium-full bodied, generously textured, 100% negroamaro. It glides over the palate with a balanced, creamy-smooth stream of excellent tang—red cherry and red raspberry—nicely balanced with ripe dark fruit—plum and bramble berry—infusing the finish and aftertaste. It finishes lip-smacking good and loaded with charm.

— Vic Harradine

90 /100

LUCA MARONI

June 2017



THE SOUL OF ITALIAN WINE
FINE ITALIAN WINES PRODUCER

MASSERIA Supreno™

PRIMITIVO SALENTO I.G.T. 2016



ROD PHILLIPS

October 2017

Look for quite dense and layered flavours in this well-made primitivo. They dominate the wine and are well matched by the clean acidity. All the components are balanced and this will easily hold five or six years.

93 /100

WINE CURRENT

October 2017

The primitivo grape is indigenous to Croatia and better known as zinfandel when grown in other parts of the world, yet finds beautiful expression in southern Italy. The deep purple robe portends bright, clean dark fruit aromas—black plum compote, blueberry and raspberry. Palate flavours throw a curve with dry figs and raisins lifted by red plum acidity and a touch of cinnamon. It's a superb pairing with grilled meat or as an end-of-meal sipper to savour with aged cheese, dried figs and nuts.

— Louise Boutin

88 /100

LUCA MARONI

June 2017



THE SOUL OF ITALIAN WINE
FINE ITALIAN WINES PRODUCER

MASSERIA Supreno™

SANGIOVESE / MERLOT SALENTO I.G.T. 2015



ROD PHILLIPS

October 2017

This is a very attractive wine that shows good complexity in the flavour profile and well-balanced, clean acidity. The fruit is ripe-sweet at the core, and it's concentrated and positive but well modulated and not too brashly forward. The tannins are present with only a little grip. Drink it now and in the next six years.

91_{/100}

WINE CURRENT

October 2017

Sangiovese meets merlot in this red blend. It's an 80 - 20 split offering a generous nose of black cherry, cassis, savoury herbs, forest floor, baking spices and oak aromas. Aged in oak barrique for a minimum of 12 months, 30% new, it showcases a young tannin structure, flavours of kirsch liqueur, tangy tart cherry and a touch of cocoa powder and a medium-long enjoyable finish. This crowd pleaser will pair well with a variety of dishes including gourmet red pizza and grilled meats with herb butter. – *Louise Boutin*

87_{/100}

LUCA MARONI

June 2017



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