

Today's Featured Wine

Quattro Leoni, Asti (Piedmont, Italy) Barbera d'Asti 'Vino Rosso' 2007 (\$17)

For far too long the benchmark wines of northern Italy's Piedmont region have scared away potential customers due to price. While not daunting to collectors and well-heeled aficionados, Barolo and Barbaresco are certainly priced far beyond the "everyday" classification. Yet there is another fabulous red wine from the region that is now getting notice and carving a niche among the value seekers, and that is Barbera. There were good reasons – poor winemaking chief among them – that Barbera had been ignored in the past. Barbera can be sometimes exhibit unpleasant acidity, but better practices in the vineyard and winery have resulted in more attractive wines that are both long-lived and affordable. The Quattro Leoni delivers lovely aromas of dark cherry and raspberry, with hints of leather, spice and coffer. The nose offers a seductive floral quality, and on the palate the wine has an underlying minerality and earthiness that is a soul mate to grilled meats and artisan cheeses. **90 Robert Whitley**



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