

BAROLI
VINO ATT.
A DIVENIRE
2016
MUSC.
CASCINA BARDI
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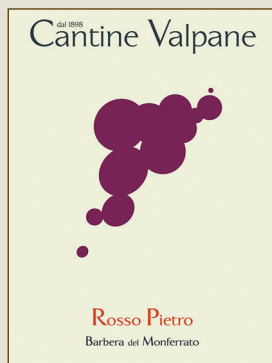
JANUARY 2022

ROUGE

2018 BARBERA DEL MONFERRATO “ROSSO PIETRO” • CANTINE VALPANE

DUE EAST OF TURIN and south of the Po River lies Cantine Valpane, a small family winery focused not on Nebbiolo but on the possibilities of Piedmontese grapes that too often fly under the radar, like Freisa, Grignolino, and even—despite its wide cultivation—Barbera. This stretch of the region, called Monferrato, is located northeast of the picturesque hillside towns of Asti and Alba, and northeast, too, of the region of Barolo. Although the names Asti and Alba may be more widely recognized, Cantine Valpane’s Pietro Arditì is a firm believer that Monferrato provides more faithful expressions of Barbera. This is due in part to the warmer climate and longer hours of sunlight here, which allow the grapes to ripen completely and unleash the full personality of the variety. You can see what he means in this Rosso Pietro, with its soaring aromatics and flavors of black cherries, blood oranges, and stones. This *rosso* is made for pure pleasure, but you’ll be amazed by how much refinement and complexity are also on display. —*Tom Wolf*

\$16.00 PER BOTTLE \$172.80 PER CASE

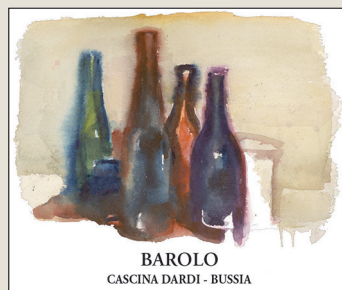


ABOVE *Cantine Valpane.* © Cantine Valpane COVER *The cellar at A. & G. Fantino.* © Gail Skoff

2014 BAROLO BUSSIA “CASCINA DARDI”

A. & G. FANTINO

ALESSANDRO FANTINO spent two decades working at one of Barolo’s best-known *aziende* before teaming up with his brother Gian Natale to produce a lineup of wines that bears the family name. But while this Fantino operation is modest in terms of manpower and marketing reach, the brothers’ wines are grand, representing the pinnacle of Barolo from the slice of the region called Bussia (boo-SEE-uh), just north of Monforte d’Alba. Their Nebbiolo vines are planted exclusively in this *cru*, in a section called “Dardi,” a hillside with perfect southern and southeastern exposure in the center of the Bussia *cru*. Barolos from Bussia tend to have deep color and rich fruit, and while they don’t lack the classic tannic structure of Nebbiolo from this part of the world, they aren’t generally as big-muscled as the Barolos from the south side of Monforte or nearby Serralunga. The Fantinos’ signature is the incredibly plush fruit their wines show upon release, which provides immediate pleasure without sacrificing aging potential. This emblematic 2014, with its gorgeous notes of cherries, rose petals, and leather, begs to be paired with Chris Lee’s Brasato al Barolo. —Tom Wolf



\$57.00 PER BOTTLE \$615.60 PER CASE



2018 Barbera del Monferrato “Rosso Pietro” <i>Cantine Valpane</i>	Barbera	Vines planted in 2000, 2005 Clay, limestone	Serve <i>slightly cool</i> 58–62° F Decant optional	Black cherries, stones, blood oranges Fragrant, versatile, refined	Drink now
2014 Barolo Bussia “Cascina Dardi” <i>A. & G. Fantino</i>	Nebbiolo	21-year-old vines Sandy clay	Serve <i>slightly cool</i> 58–62° F Decant optional	Cherries, rose petals, leather Youthful, gorgeous, classic	Drink now through 2030

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BRASATO AL BAROLO *by Christopher Lee*



An often-served Piemontese classic, Brasato al Barolo is a lovely winter dish. You don't need to use an expensive wine. A bright, young, fruity wine makes a wonderful sauce—a floral, cherry-like Dolcetto, Barbera, or Nebbiolo would be just right. Save a splash for the end, to give the sauce an uplift before heading to table. Beef chuck, which can be fatty, encourages the meat's juiciness and enriches the sauce. The recipe is perfect for this month's Club Rouge charmers.

2½ pounds well-marbled
beef chuck
2 tablespoons kosher salt
2 tablespoons all-purpose flour
4 tablespoons grapeseed or
other neutral oil
1 cup onion, diced
1½ cups carrot, diced
3 cloves garlic, crushed
2 ounces pancetta, diced
1½ teaspoons freshly ground
black pepper
1 sprig fresh rosemary
1 small bay leaf
1 one-inch piece cinnamon
½ teaspoon juniper berries,
crushed
¼ teaspoon clove, ground
750 ml young Piedmont red wine

Season beef with kosher salt. Cover or wrap in plastic and chill overnight. Next day, preheat oven to 350° F. Dredge beef in flour and shake off excess. Brown beef in 3 tablespoons oil over medium-high heat in a cast-iron pan. Remove beef from pan, discard excess oil, and wipe pan clean with a paper towel. In remaining tablespoon of oil, sauté vegetables and pancetta until soft. Transfer vegetables and beef to a covered casserole. Tuck spices and herbs around beef. Heat wine to boiling in a separate pan and pour over beef. Cover and braise in oven for 3½–4 hours until tender and sauce is thickened. Adjust seasoning if needed. Serve with buttery, cheesy polenta or mashed potatoes. *Serves 4–6*

