



TENUTE CISA ASINARI DEI MARCHESI
DI GRESY



WWW.EROBERTPARKER.COM – 29 GIUGNO 2015

2010 Tenute Cisa Asinari dei Marchesi di Gresy Barbaresco Riserva Camp Gros Martinenga

A Nebbiolo Dry Red Table wine from Italy, Barbaresco, Piedmont, Italy

| Source | Reviewer | Rating | Maturity | Current (Release) Cost |
|------------------------------------|---------------|--------|-----------------------|------------------------|
| eRobertParker.com #219 Jun 2015 | Monica Lerner | 96+ | Drink: 2017 - 2035 | (70) |



The 2010 Barbaresco Riserva Camp Gros Martinenga is the first "Riserva" wine made by this historic estate. Since only Tenute Cisa Asinari has access to fruit from this vineyard, the words "Monopole since 1797" were added to the label. I tasted bottle number 0164. This is a gorgeous expression of Nebbiolo that delivers impressive elegance, complexity and intensity. It has all the hallmarks of a great Barbaresco. Soft layers of wild berry and spice peel back to reveal ethereal balsam herb and licorice. The finish is silky, smooth and polished. Put this bottle at the back of your cellar.

The big news from Alberto di Gresy is the introduction of his very first Riserva, the 2010 Barbaresco Riserva Camp Gros. He selected an excellent vintage for his debut because this wine is impeccable on all fronts. Fruit is sourced from the Camp Gros vineyard in the Barbaresco township at 280 meters above sea level. It sees a brief, two-week maceration period followed by 12 months in barrique, 12 months in botte grande and 12 months in bottle. It proved to be one of the most memorable wines of my tasting.

Importer(s):

Dalla Terra, 85 Sheehy Ct, Napa, CA 94558, (707) 259-5404 ,
www.dallaterra.com



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| eRobertParker.com #219 Jun 2015 | Monica Lerner | 95 | Drink: 2016 - 2032 | (50) |



Although the 2010 Barbaresco Martinenga is sold out, Alberto di Gresy and I wanted to make a record of it in the Wine Advocate database. The reason is simple: This is a stunning and impeccable wine that deserves every extra bit of attention. The bouquet is generous and full with lingering tones of balsam herb, forest berry and dark cola. The effect is elegant, polished and smooth. I think this may be the most beautiful Barbaresco Martinenga produced in recent memory. If you have a bottle, hold onto it tight. Some 12,500 bottles were produced.

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2011 Tenute Cisa Asinari dei Marchesi di Gresy Barbaresco Gaiun Martinenga

A Nebbiolo Dry Red Table wine from
Italy, Barbaresco, Piedmont, Italy

| Source | Reviewer | Rating | Maturity | Current (Release) Cost |
|------------------------------------|---------------|--------|-----------------------|------------------------------|
| eRobertParker.com #219 Jun 2015 | Monica Lerner | 93 | Drink: 2017 - 2030 | (70) |



With 24 months in barrique, the 2011 Barbaresco Gaiun Martinenga exhibits a ripe and generous style with pretty aromatic embellishments that range from dark fruit and spice to chocolate and caramel cola. The bouquet is shapely, opulent and very pleasing. The wine shows a similar sense of balance in the mouth with well-managed tannins and fleshy fruit endnotes. It flaunts its youth now, but should only improve with more cellar aging. I suggest popping the cork in five years or more.

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2012 Tenute Cisa Asinari dei Marchesi di Gresy Barbaresco Martinenga

A Nebbiolo Dry Red Table wine from
Italy, Barbaresco, Barbaresco, Piedmont, Italy

| Source | Reviewer | Rating | Maturity | Current (Release) Cost |
|------------------------------------|---------------|---------|-----------------------|------------------------------|
| eRobertParker.com #219 Jun 2015 | Monica Lerner | (91-93) | Drink: 2017 - 2030 | (50) |



Tasted from barrel, the beautiful 2012 Barbaresco Martinenga is shaping up to be an exemplary edition of this celebrated wine. Already at this young stage, it shows an impressive level of harmony and intensity with an impeccable sense of vertical lift. This is a wine of energy and loud varietal voice. It speaks volumes of the Nebbiolo grape with etched tones of wild berry, balsam herb, cola and licorice.

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2013 Tenute Cisa Asinari dei Marchesi di Gresy Dolcetto d'Alba Monte Aribaldo

A Dolcetto Dry Red Table wine from Italy, Dolcetto d'Alba, Piedmont, Italy

| Source | Reviewer | Rating | Maturity | Current (Release) Cost |
|------------------------------------|---------------|--------|-----------------------|------------------------|
| eRobertParker.com #219 Jun 2015 | Monica Lerner | 89 | Drink: 2015 - 2020 | (20) |



The lovely 2013 Dolcetto d'Alba Monte Aribaldo is an easy-drinking red wine with ample servings of raw cherry, plum and spice. Like most expressions of Dolcetto, this wine exhibits a raw and rustic personality that ultimately shapes its unique appeal. Locals drink it with cold cuts, tomato bruschetta, pizza and other informal foods. I can't think of more perfect pairings.

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2013 Tenute Cisa Asinari dei Marchesi di Gresy Langhe Sauvignon

A Sauvignon Blanc Dry White Table wine from
Italy, Langhe, Piedmont, Italy

| Source | Reviewer | Rating | Maturity | Current (Release) Cost |
|------------------------------------|--------------|--------|-----------------------|------------------------------|
| eRobertParker.com #219 Jun 2015 | Monica Lamer | 88 | Drink: 2015 - 2018 | (20) |



Very true to the variety, the 2013 Langhe Sauvignon exhibits fresh tones of wild sage, exotic fruit, tomato leaf and crushed mineral. The wine boasts bright acidity and freshness, although its structure is lean and compact. This is an easy-drinking proposition for appetizers or cocktail snacks.

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