**1. Pecchenino San Luigi Dolcetto - 2018**

**Varietal: 100% Dolcetto**

**Appellation: Dogliani (Piedmont)**

**Tasting Notes: Raspberry, Blackberry, Prune, Spice, Tobacco, Currant**

Dolcetto can be somewhat of a forgotten grape outside of Piedmont. Most wine drinkers are much more familiar with Barolo or Barbaresco, but the people that live in this region have made Dolcetto their daily drinker. Dolcetto means “little sweet one,” which is ironic as it contains little to no residual sugar, but it is usually less of a “serious” wine. While being grown in several Piedmont regions, the best, most ageworthy examples come from Dogliani DOCG, as this one does. The Pecchenino wine estate was conceived near the end of the 18th century and has remained a family-run business since the beginning. Nearly all of its production has been dedicated to the Dolcetto grape, including some higher-end examples that see some significant new oak. This particular wine, however, was aged for 8-10 months in stainless steel tanks, with the remainder in the bottle.

**2. Indigenous Nebbiolo d’Alba - 2017**

**Varietal: 100% Nebbiolo**

**Appellation: Alba (Piedmont)**

**Tasting Notes: Ripe Cherry, Black Currant, Rose Petal, Mint**

The Nebbiolo grape (named after the region’s fog, nebbia) is unique in that it has a color and translucency of a Pinot Noir, with the grippy tannins of a much more full-bodied wine. When these wines age, they are known to be very perfumed with distinct aromas of tar and roses. The most famous examples of Nebbiolo-based wines are from the DOCGs of Barolo and Barbaresco. Barolo is often called the “King of Wines; the Wine of Kings” in Italy, and for good reason. These wines are built to age decades, and can be stunning if you have the patience to wait. The joy of drinking Barolo can’t be fully realized until at least 10 years after the vintage on the bottle has elapsed, at the very earliest. Barolo’s esteemed neighbor, Barbaresco, makes stellar wines that are a bit more approachable, but still high in tannin. The Nebbiolo grape is produced in other regions, as well, and these can be both great values and more drinkable when young. That brings us to this particular wine from the commune of Alba. Due to a shorter fermentation, this wine has less tannin than Barolo, but still has a tannic bite. The grapes were aged in neutral French oak for a year to smooth out the tannins just a bit.

**3. Lisini Rosso di Montalcino - 2016**

**Varietal: 100% Sangiovese**

**Appellation: Montalcino**

**Tasting notes: Rose, Violet, Wild Berry, Morello Cherry, Raspberry, Herbs**

Tuscany is home to Sangiovese, the varietal that is most synonymous with Italian wine, although it’s often not clear which wines contain it. While you probably know Chianti (fava beans, anyone?), there are other great examples such as Vino Nobile di Montepulciano, Super Tuscan blends (Sassicaia, Tignanello), and the highly revered Brunello di Montalcino. Brunello must be aged a minimum of four years, including two years in barrel, before release and often is aged even longer. Sangiovese reaches its potential in Montalcino due to the specific climate, which is a bit warmer and dryer than Chianti, as well the propagation of 2 specific clones (Brunello and Sangiovese Grosso) that have acclimated favorably to this climate. Brunello can be quite expensive, so luckily there is a wine that is considered a “baby Brunello” called Rosso di Montalcino, which we will be drinking tonight. “Rosso” is only required to be aged a total of one year, with 6 months in oak. The wines undergo a shorter fermentation, are less tannic and oftentimes use younger vines that are not ready to be used in Brunello yet. [Lisini](http://www.lisini.com/) is one of [Montalcino's](https://www.bbr.com/region-3750-brunello-di-montalcino) oldest wine estates, and uses traditional production methods, including fermentation in huge Slavonian Oak vats. The Lisini-Clementi family fought alongside the Medicis in their conquest of Montalcino, for which Capt. Silvio Clementi was rewarded with the Pecci palace in Montalcino. Let’s enjoy drinking history!