

featured flight of the month

barolo with mauro molino, piedmont, italy
\$40 per wine flight / \$20 per food pairing



Azienda Agricola Mauro Molino is a 12 hectare estate located in the commune of La Morra. They claim holdings in some of La Morra's most storied vineyards: Gattera, Bricco Luciani, Conca and Gallinotto. The family has owned the farm since 1953. Mauro was the first to estate bottle his family production in 1978 and his first Barolo came in 1982. Now Mauro's son, Matteo and daughter, Martina are taking on a large role in the estate. La Morra is on the soft side of Barolo, the western side, it has bluish soils of chalk and calcareous clay that are mixed with sand which are more fertile than soils on the Eastern side. The farm is located at the lower eastern side of the La Morra hill, in the hamlet of Annunziata. Annunziata is a sub-section of La Morra and is where the Conca vineyard is located.

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2023 langhe nebbiolo

\$15|\$54



Nebbiolo is named exactly for the arrival of a pre-harvest fog [called ‘nebbia’ in Italian], which prolongs cluster hang time and allows full phenolic balance and ripeness. Harvest of Nebbiolo is last among Piedmont’s wine varieties, occurring sometime in October.

Not all Nebbiolo from the Langhe becomes Barolo, but this does not necessarily mean it is of lesser quality. Simply put...Nebbiolo grown in vineyards with less optimal exposure and altitude has less intense characteristics and thus produces a less full-bodied and rich wine.

Nebbiolo wines, despite their pale hue, pack a pleasing punch of flavor and structure; the best examples can require about a decade’s wait before they become approachable. Barbaresco tends to be more elegant in style while Barolo is more powerful.

Mauro Molino’s Langhe Nebbiolo is made from 10–30-year-old vines in Monforte d’Alba and Guarene. It offers freshness and crunchiness, with red berries, citrus peel and hints of cherry blossoms and crushed stones. Medium-bodied, juicy and sleek, with a vivid, seductive aftertaste. Macerated on the skins for five days, fermented in stainless steel, then it is aged six months in large French oak casks coopered in Austria.

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2020 barolo

\$29|\$104



The Mauro Molino 2020 Barolo is a lean and silky wine with aromas that intensify over time, featuring underripe cherry, apricot, and oak notes. It also exhibits dried leaf, licorice, and a slightly sweet, powdery tannin profile. This 3,750 case release is characterized by a balanced, well-structured palate with firm, polished tannins and lively acidity. It offers a complex aroma with hints of dried roses, dark cherries, earthy notes, truffle, and tobacco. The tannins are firm yet polished, providing a solid structure, and the acidity is balanced, offering a refreshing contrast to the fruitiness.

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2020 bricco luciani

\$50|\$180



The 2020 Barolo Bricco Luciani is another fine effort from Molino. It shows a bit more new oak sheen than some of the other wines in the range, but not in a bad way. Crushed red berry fruit, spice, cedar, new leather and a kiss of French oak all run through this super-expressive, mid-weight Barolo. This sees six months in French oak, followed by 13-14 months in cask.

0.8 hectare holding in Bricco Luciani vineyard, 45-year-old vines, in La Morra commune. A tiny holding located lower in the La Morra bowl, in the hamlet of Annunziata. Soils are Tortonian formation of blue clay, limestone, and sand. Bricco Luciani yields wines that are more firm than the typical supple La Morra profile, but ripe years will offer plenty of tender fruit and rich color. Fermentation on the skins for 15 days, aged in barrique for 24 months, low percentage of new wood. Less than 160 cases produced.

*cheese & accoutrement
pairing*

Meat & Cheese

La Tur with Tartufo Salami

Pasteurized Cow, Goat & Sheep's Milk Cheese from Piedmont

Lou Bergier Pichin with Barolo Salami

Raw Cow's Milk Cheese from Piedmont

Testun al Foglie di Castagno with Bresaola

Pasteurized Cow & Goat's Milk Cheese from Piedmont

Accoutréments from Ritrovom, Piedmont Producer

Pistachio & Honey Spread

Nebbiolo Grape Chutney

Oven-Dried Figs in Barolo Wine

'*Spiritosi*' Amarena Cherries in Barolo Chinato Digestif Wine