



THE INDEPENDENT CONSUMER'S BIMONTHLY GUIDE TO FINE WINE

BRAIDA is an excellent source for the wines of Asti.

The 2007 Monferrato Rosso **IL BACIALE'** (60% Barbera, 20% Pinot Noir, 10% Cabernet Sauvignon, 10% Merlot) is a generous, medium-bodied wine bursting with fruit. A soft, caressing wine, Il Bacialè is best enjoyed in its exuberant youth.

The 2007 Barbera d'Asti **MONTEBRUNA** is a deep, earthy wine imbued with dark cherries, licorice and spices. Some rough edges remain, but the Montebruna should offer very fine drinking at the dinner table.

The 2008 Moscato d'Asti **VIGNA SENZA NOME** is an understated, fragrant Moscato Made in a moderately sweet style. A long, clean finish rounds out this pretty wine.

The estate's 2008 **BRACHETTO D'ACQUI** offers up candied cherries, roses and spices in a medium bodied style. It's a delicious version of Piedmont's famous sweet red sparkling wine.

These are two beautiful wines from Braida, the estate that put barrels-aged Barbera on the map in a big way.

92/ The 2006 Barbera d'Asti **BRICCO DELLA BIGOTTA** offers up black cherries, violets, spices, minerals and licorice on a firm, mid-weight frame. The wine retains gorgeous freshness and clarity throughout, showing terrific balance in a somewhat rustic yet pleasing style.

92/ The 2006 **BRICCO DELL'UCCELLONE** reveals a touch more ripeness and inner perfume than Bigotta yet shows similar clarity and precision. While made in a soft, opulent style, in this vintage Bricco dell'Uccellone is a touch more restrained than has sometimes been the case, resulting in a wine that is noteworthy for its finesse and elegance. Sweet scents of French oak, smoke, licorice and jammy dark fruit linger on the clean, refreshing finish.