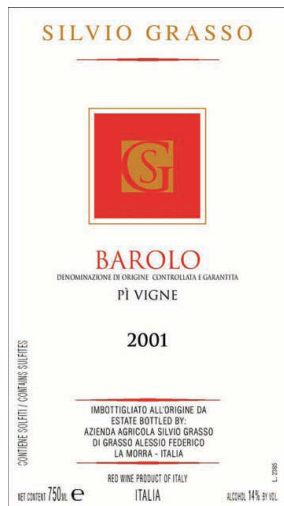


Grasso

www.marcdegrazia.com



PIEDMONT ITALY

OVERVIEW

The Grasso family has been producing wine since 1927, but Federico Grasso only started bottling in 1980, and has "produced a bevy of sensational efforts over recent vintages" (Parker). His sophisticated, modern Barolos are particularly notable for avoiding excessive wood aromas; to this end, Grasso prefers to use large barrels rather than barriques for maturation, and uses less than 30% new wood even on his single-vineyard bottlings.

Varietals:

Nebbiolo, Dolcetto, Barbera, Cabernet Sauvignon, Syrah, Merlot

Total Acreage:

14 hectares

Average Production:

7,500 cases

The "Bricco Luciani", which is located just above Molino's "Gancia" vineyard, is soft, generous, classic La Morra, while the "Ciabot Manzoni" was described as "Godzilla-like" by Parker, "multidimensional, compelling/prodigious... gigantic in scope and stature"; this wine was given 95 points for the 2004 by the Wine Spectator. In fact, all of Grasso's 2004 Baroli were awarded scores between 92-95 points. Dolcetto and Barbera also exhibit exceptional lushness and ripeness, with superb purity of flavors and aromas, and the "Peirass" (first released last year) is an elegant, ripe Nebbiolo without extended wood aging.

VINEYARD/CELLAR PRACTICES

At the estate "natural agriculture" is carried out.

Vine trellising system: Guyot

Cultivation methods in the vineyard: Grass is left between the vines

Harvest: Green Harvest: YES

ACCOLADES

"...Grasso is a small artisan grower based in La Morra. The estate's Barolos are among my favorite wines for near-term drinking in most vintages..." - Antonio Galloni, The Wine Advocate



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