# GERMANO ANGELO VIGNA RUÉ - BAROLO DOCG 2007



http://www.amazinggrapeswinestore.com/product/12999/

# Germano Angelo 2007 Barolo Vigna Rue

**Rating: James Suckling: 92 Points** 

The Barolo made with these grapes has well structured and intense tannins, which give it vigour in the first years. This peculiarity makes it suitable for long aging (up to 20 years). Tannins are substances present in grapes which, in the course of the years, turn into complex flavours and aromas such as spice scent or, as in this case, chocolate flavour. This Barolo, bought when young, is a great investment wine. But it is also an excellent and forceful wine to be drunk young. We merchandize it after twelve months in bottle in addition to the compulsory three years of aging, and recommend to taste it after at least another 6 months in bottle. It pairs well with elaborate second courses such as braised meat with Barolo, roast beef Barolo sauce, rice with Barolo wine and aged cheese.

Appellation: Barolo

prezzo alla bottiglia € 30,00

http://www.germanoangelo.com/?sez=vi

Prova na Enoteca Germano Angelo, em Barolo, 23 de setembro de 2011.

# 2007 Germano Angelo Barolo (Italy, Piedmont, Langhe, Barolo)

Vintage	2007	(NOTE: Label begged from 2002 viates
Туре	Red	(NOTE: Label borrowed from 2003 vintage
Producer	Germano Angelo	
Variety	Nebbiolo	
Designation	n/a	COLERA SELO
Vineyard	n/a	BAROLO Decementation in Observa Contractation Guamma
Country	Italy	
Region	Piedmont	No. When. Present or Frace. Services Services are better than the services for a Communication and a Augment Verterbook of the Communication Character in L. M. Maria.
SubRegion	Langhe	NET COME TO SEE A SECTION OF SEC
Appellation	Barolo	

# **Drinking Windows and Values**

Drinking window: Drink between 2017 and 2027 (based on 1 user opinion)

# **Community Tasting History**

**Community Tasting Notes** (average 90 pts. and median of 90 pts. in 1 note)

**Tasted by Richard Jennings on 3/18/2011 & rated 90 points:** *Piemonte Winemakers: Olek Bondonio, Andrea Bosco, Davide Germano (K&L Wines, San Francisco, California)*: Medium reddish orange color with two millimeter clear meniscus; redolent, oak spice, dried berry, cranberry nose; tasty, poised, tart dried red fruit, red berry palate with grip, approachable now, but will be very nice with 2-3 years age; medium-plus finish *(454 views)* 

### **CellarTracker Wiki Articles**

#### Nebbiolo

Varietal character (Appellation America) | Nebbiolo on CellarTracker

#### Italy

Italian Wines (ItalianMade.com, The Italian Trade Commission) | Italian Wine Guide on the WineDoctor

#### **Piedmont**

Vignaioli Piemontesi (Italian only)

## Langhe

Union of Producers of Albese Wines (Albeisa)

#### Barolo

Regional History:

The wines of Piemonte are noted as far back as Pliny's Natural History. Due to geographic and political isolation, Piemonte was without a natural port for most of its history, which made exportation treacherous and expensive. This left the Piemontese with little incentive to expand production. Sixteenth-century records show a mere 14% of the Bassa Langa under vine -- most of that low-lying and farmed polyculturally. In the nineteenth century the Marchesa Falletti, a frenchwoman by birth, brought eonologist Louis Oudart from Champagne to create the first dry wines in Piemonte. Along with work in experimental vineyards at Castello Grinzane conducted by Camilo Cavour -- later Conte di Cavour, leader of the Risorgimento and first Prime Minister of Italy -- this was the birth of modern wine in the Piemonte. At the heart of the region and her reputation are Alba and the Langhe Hills. This series of weathered outcroppings south of the Tanaro River is of maritime origin and composed mainly of limestone, sand and clay, known as terra bianca. In these soils - located mainly around the towns of Barolo and Barbaresco -- the ancient allobrogica, now Nebbiolo, achieves its renowned fineness and power.

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