

Gambero Rosso®
 Slow Food Editore



italianwines

2008

2,256 PRODUCERS
18,000 WINES

305 THREE GLASSES

Cantina di Casteggio

VIA TORINO, 96
 27045 CASTEGGIO [PV]
 TEL. 0383806311
 www.cantinacasteggio.it

ANNUAL PRODUCTION 2.500,000 bottles

HECTARES UNDER VINE 1.050

VITICULTURE METHOD Conventional

Again, Barbera Console Marcello is Cantina di Casteggio's best wine, this time with the '05 vintage. As usual, it shows an almost impenetrable ruby hue and an intense nose with aromas ranging from ripe wild berries to tobacco, spices and chocolate. On the palate, it's rich, rounded and velvety with the acid backbone typical of the variety, which supports the long finish. Barbera Autari, again from the '05 vintage, has a different style that is less complex and perhaps truer to type but very pleasant, well rounded and balanced. The fresh-tasting Riesling Italico Clefi '06 also performed well, with a nose of flowers, grapefruit, peach and apricot, good fruity pulp and mineral notes on the finish. Although Longobardo '05, an IGT from croatina, barbera, pinot nero and cabernet sauvignon, notched up Two Glasses, it is less convincing than previous vintages because of rather over-extracted fruit and still immature tannins. It's sure to improve in bottle, though. The three Postumio classic method sparklers, all from the '04 vintage, are well made and represent good value for money. Malvasia, Sauvignon and Pinot Grigio '06 are well made and varietal.

● OP Barbera Autari '05	4
● OP Barbera Console Marcello '05	4*
● Il Longobardo '05	6
○ OP Riesling Italico Clefi '06	3*
○ OP Malvasia '06	3
○ OP Pinot Grigio '06	3
○ OP Sauvignon '06	3
○ OP Pinot Nero Brut Postumio Rosè '04	4
○ OP Pinot Nero Brut Postumio '04	4
○ Postumio Brut 100° anniversario	4
● OP Barbera Autari '03	3*
● OP Barbera Console Marcello '04	4*
● Il Longobardo '02	4
● OP Barbera Autari '04	3*
● Il Longobardo '04	6