

Wines that can improve in flavor and value

Every month, our experts select wines that can be purchased at often very affordable prices and, if properly cellared, have potential to evolve and increase in value

Our magazine's task is to indicate well-priced wines worth buying and drinking, either for everyday enjoyment or to celebrate special occasions. But if we are patient, curious and have a little courage, we can also buy wines that are worth cellaring for a period of time. Like other living food products, wines can improve by evolving and as they improve, they can increase in value, as well as offering our senses increased gratification. Obviously, it is not easy to pick out the wines that are worth buying and storing in a well-organized cellar with robust, easy-to-reach shelves



and constantly controlled lighting, temperature and humidity. We turned to our experts. After careful in-depth research into past

vintages of wines that are still available, they compiled detailed profiles to give you helpful, practical advice. The experts review

the sensory characteristics of each wine, but also focus on its performances in previous vintages, its cellar prospects, its peak of maturation - the moment when it will be drinking at its best - and the likely value of a bottle in a few years' time. The score awarded takes into account the wine's quality and its potential to improve. Past and present data for each wine have been checked, but future performance can only be guessed at on the basis of statistics. There are no certainties. The final outcome is always a combination of factors in the cellar, and in the market. Obviously, these can change over time.



Rivera
Castel del Monte DOC
Nero di Troia 2004
"Puer Apuliae"

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If you want proof that Puglia can produce truly cellarable wines, then look no further than "Puer Apuliae" from Rivera. Obtained from nero di Troia only, it presents a deep ruby red with delightfully lustrous garnet highlights. A very clean, pleasing nose proffers distinct red berry fruits and an understated, but well-gauged,

hint of toastiness faintly suggestive of dried licorice roots. It's a detail that never threatens the fruit, which melds beautifully into the whole experience. Entry in the mouth is deliciously reminiscent of ripe red berries with a distinct but discreet hint of extract that lifts the flavor. The very long-lingering finale has a shot of balsam

Maximum cellar life	Peak of maturation	Value in five years' time net of inflation
15 years	in 7 years	\$70

that adds freshness, and a nice touch of cherries adds further pleasure. A fine partner for flavorsome red meats, such as oven-roasted pork. Serve at a temperature of about 64 °F in moderately broad glasses about seven centimeters across at the rim.

Track record in recent years

VINTAGE	SCORE TODAY	VALUE TODAY
2004	90/100	\$45
2003	90/100	\$50
2002	84/100	\$60
2001	90/100	unobtainable
2000	86/100	unobtainable

The score takes into account the wine's quality and its potential to improve.



\$27

Triacca Valtellina Superiore DCG Sassella 2005

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The Triaccas are a family of Swiss growers who have been managing vineyards and cellars in Tuscany and Valtellina for four generations. The winery is based at Campascio, just over the border in Switzerland. The nebbiolo grapes for this sturdy red come from terraced rows in the dizzyingly steep, well-ventilated and excellently aspected Sassella subzone in Valtelli-

na. Its garnet red tinged with nebbiolo's trademark orangey highlights. The impressively intense fragrances are very elegant. Overall, the complex bouquet mingles red berry fruits, spicy clove and licorice hints against a backdrop of saddle leather and truffles. The wine's youth comes through marked acidity and astringency of nebbiolo's beefy tannins. However, there is plenty of

Maximum cellar life	Peak of maturation	Value in five years' time net of inflation
8 years	in 5 years	\$45

Track record in recent years

VINTAGE	SCORE TODAY	VALUE TODAY
2005	84/100	\$27
2004	84/100	\$30
2003	86/100	\$30
2002	85/100	\$35
2001	83/100	\$35
2000	78/100	unobtainable

The score takes into account the wine's quality and its potential to improve.

body and roundness to sustain everything and the drinking experience is sheer delight. A classic wine for flavorful red meats such as roasts, braised beef and stews, it also very successfully partners mature cheeses, Valtellina bresaola (dried salt beef) and pasta or rice with roebuck sauce. Serve in large tulip-shaped glasses about seven to eight centimeters across at the rim.



\$20

Il Monticello Colli di Luni DOC Vermentino 2007

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Il Monticello boasts a fine winery and "agriturismo" farmstay facilities at its Sarzana base in the beautiful countryside where Liguria shades imperceptibly into Tuscany. In the hills looking onto the Tyrrhenian Sea, brothers Alessandro and Davide Neri look after six hectares of vineyard about 100 meters above sea level and make DOC-

label wines from the grapes. One of their products is a 2007 Colli di Luni DOC Vermentino that presents a very nice gold-flecked straw in the glass. Fruitness predominates in the intense bouquet, with apples, oranges and other citrus fruits fusing with hints of melon and apricot. These are echoed on the admirably structured

Maximum cellar life	Peak of maturation	Value in five years' time net of inflation
7 years	in 3 years	\$35

Track record in recent years

VINTAGE	SCORE TODAY	VALUE TODAY
2007	95/100	\$20
2006	93/100	\$25
2005	95/100	\$25
2004	93/100	unobtainable

The score takes into account the wine's quality and its potential to improve.

palate, which has lots of body to take you through to appealing almondiness at the back. It's a wine that combines substance with attractive freshness, making it ideal for fish of all kinds, whether served raw or in more elaborate preparations. To enjoy to the full, serve at a temperature of 54 °F in glasses about five or six centimeters across at the rim.



\$31

Maurigi Sicilia IGT Chardonnay "Terre di Sofia - Tenuta di Budonetto" 2005

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The estate of the counts Maurigi lies in the heart of Sicily near Piazza Armerina, in the province of Enna, where soil types and site climates vary widely. Thanks to this variety and the estate's meticulous vineyard management, Tenuta Maurigi obtains an excellent range of wines, including this Sicilia IGT Chardonnay "Terre di

Sofia" 2005. Its straw yellow unveils deep, lustrous highlights that herald a nose of ripe tropical fruits, including mango and papaya, which mingle with attractive sageled aromatic herbs. Balance and roundness are immediately apparent on the palate, which gives faint grapefruit-like citrusy hints. This sumptuously full-bodied, elegant Char-

Maximum cellar life	Peak of maturation	Value in five years' time net of inflation
10 years	in 5 years	\$50

Track record in recent years

VINTAGE	SCORE TODAY	VALUE TODAY
2005	95/100	\$31
2004	93/100	\$45
2003	92/100	\$45
2002	95/100	\$45

The score takes into account the wine's quality and its potential to improve.

donnay is eminently ageworthy and a fine companion for fish carpaccio (thin slices of raw fish) or white meats. Serve at a temperature of 54 °F in glasses about five centimeters across at the rim.

HINTS AND TIPS FOR STORING WINE

It is only worth buying a wine to keep it in the cellar for a few years if you have somewhere to store it properly. Low humidity, sunlight and inappropriate temperatures are all enemies of wine and can alter its color, aromas and flavors. Our investment may be wiped out and our expectations of enjoyment dashed. The right place to keep wine is the cellar, which doesn't have to be vaulted, underground or particularly thick-walled. You might find all of those features in a country house but for most of us, a simple room at home is good enough, provided it is quiet and that temperature and humidity are maintained within certain limits. Aging

wines, like aging people, prefer peace and quiet, the total absence of stress and a stable temperature. Humidity should be constant at 80% and the temperature should not exceed 68 °F. Lighting should be kept to the minimum necessary to identify the labels without risk of accident. If you don't have enough space for a cellar, climate-controlled cabinets are available in various sizes, holding anything from 30 to 600 bottles. Temperature and light are regulated automatically on the basis of the external conditions. Bottles of wine for long-term conservation should be stored on their side horizontally and should be handled as little as possible.

PRACTICAL ADVICE FOR PERFECT SERVICE

Uncorking and serving a wine that has matured for many years often becomes a ritual to celebrate the special moment, to underline the uniqueness of the wine and above all to safeguard the wine from mishaps when it is about to fulfill its ultimate destiny. You don't usually decide to uncork and serve a wine that has been aging for years on the spur of the moment. Wine that has stayed in the bottle for many years, its aromas

imprisoned by the glass, needs time to aerate and release its fragrances so that they reach our nostrils clean, and are clearly distinguishable. There are two ways of oxygenating wine. We can uncork the bottle a couple of hours before serving, or we can pour it into a decanter. The second option also lets any sediment in the wine settle on the bottom of the container. Everything – carrying the bottle to table, uncorking, pouring into the decanter and then the glass – must be done unhurriedly. Care must be taken over every detail, such as ensuring that the corkscrew doesn't let pieces of cork crumble into the wine.

