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Full bottle 1,175 g. Certified organic (Ecocert). Estate-grown Nebbiolo from vineyards in the village of Villareggia. Luca's vineyards are planted with an old local clone of Nebbiolo, called Picotener, which he is trying to preserve. Simonit & Sirch pruning methods throughout his vineyards. Vinified in stainless steel, aged for seven months in 16-hl and 7.5-hl amphorae, three months in 25-hl and 50-hl Austrian oak barrels and two months in the bottle. The wines are produced in a modern, low-environmental-impact winery.

A lean and hungry wolf of a wine. Pale, see-through red. The contrast between the thin-silk texture of the fruit and the coir-cord astringency of the tannins gives the wine an interesting twist. The acidity is high, tart, waspish, but it's somehow a little addictive – like waspish people often are! Hibiscus tea, fermented red plums, umeboshi with a savoury, chestnut-skin undertow. Both aerial and fierce. You'd want this with something that's glistening with fat. (TC)

Producer	Luca Leggero
Cuvée	La Vila
Grape variety	<u>Nebbiolo</u>
Appellation	Canavese
Region	<u>Piemonte</u>
Country	<u>Italy</u>
Colour	Red
Alcohol	13%
Score	16
	2024
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When to drink	2028

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Reviewer	<u>Tamlyn Currin</u>