

PDF Generated: 2024-01-26 12:55

Original URL: <https://www.jancisrobinson.com/tastings/280592>

Full bottle 1,129 g. Certified organic (Ecocert). 2,010 bottles produced. Luca Leggero wrote to me to say, 'We also produce in Murazzano (CN), Alta Langa, a few bottles of the highest known Langhe Dolcetto. We are at an altitude of 750 meters in a small terraced vineyard. We have recovered an ancient Dolcetto vineyard by developing a social farming project. A simple but special organic and biodynamic Dolcetto fruit of a long social project.' 100% Dolcetto, the fruit comes from the vineyards of a number of small local growers and is vinified in stainless steel. No oak ageing.

It took a couple of days for this delicate but tight wine to open up. When it did, it was worth the wait. Very slightly fragrant, like walking past a rose bush with deep-red roses and catching a fleeting murmur of scent. Acidity is high and taut, tannins are transparent and silky, the fruit is fine-spun and red-jewelled and as hard to catch as a whisper. Cranberry, pomegranate dusted with white pepper and a touch of earthy astringency towards the finish. It was beautiful with a Japanese-style clear shiitake mushroom soup. (TC)

Producer	Luca Leggero
Cuvée	Retro
Grape variety	<u>Dolcetto</u>
Appellation	Langhe
Region	<u>Piemonte</u>
Country	<u>Italy</u>
Colour	Red
Alcohol	13%
Score	16.5

When to drink	2024 - 2027
Published on	12 Jan 2024
Date tasted	12 Jan 2024
Reviewer	<u>Tamlyn Currin</u>