

21 Spring Wines To Taste From All Over Italy



Tom Mullen Contributor 

Travel

I write about lifestyle, food and wine from a base in France

Piedmont -

Forte Masso. Barolo. DOCG. 2016.

From producer Gussalli Beretta comes this Barolo with the color of light brick and amber, almost reaching a pale salmon hue. Powerful and pungent aromas of forest, plums, minestrone, oranges and even the sweetness of lilacs. A beautifully distinct, rugged and wild aroma of the countryside. In the mouth—robust tannins that integrate well with the taste of red fruit and prunes. Acidity balances well with sweetness. Pair with a pasta with green peppers, pan fried salmon drizzled with maple syrup or a truffle risotto.