

*The world's best wine magazine*

# Decanter



Italy  
2018

Your guide to what's new  
and exciting in Italian wine

## Marco De Bartoli

### Vecchio Samperi, Marsala

If you google 'Marsala' you get more pages about cooking sauces than wine. Marsala the wine is making a limited comeback, but for decades it has been one of those neglected Italian specialities that are easier to find in reference books than on a wine merchant's shelf. For this reason Marco De Bartoli's Vecchio Samperi fits exactly into the category of little-known icon; for icon it is, but one you'll not likely find at your high street retailer. Vecchio Samperi is a 20-year-old solera (*perpetuo*) preserved in oak and chestnut barrels to which 5% new wine is added every year. It is made entirely with Grillo, the traditional Marsala grape, and it is not fortified. In this respect it connects with the natural wines which the English navy fortified in the mid-19th century for long sea journeys and which eventually ended up in your chicken marsala.



**Marco De Bartoli, Vecchio Samperi, Marsala, Sicily** 95

£44.66-£46.75 AG Wines, Exel

Beautifully fresh nose, discreet but precisely stated fig, toffee apple and marjoram. Searing

acidity on a palate of incredible intensity; haunting flavours of toasted nuts, bracken and old leather, with a warm and reassuring finish.

Unique. **Drink**

2018-2060

**Alc** 16.5%

## Ferrari

### Riserva del Fondatore Giulio Ferrari

Giulio Ferrari was a pioneering polyglot nurseryman from Trentino with two great passions in life: Chardonnay, which he was instrumental in introducing into Italy on a wide scale, and Champagne. Following his intuition that the slopes of the Adige valley offered the growing conditions for making great sparkling wines, he started experimenting with the Champagne method around the beginning of the last century and by 1906 was already picking up gold medals for the results. The wine which bears his name was first made by the current owners of the house, the Lunelli family, in 1972 and has been produced in the same style ever since. The Riserva del Fondatore is extra brut in style and comes from vineyards on the Pianizza estate located 500m-600m above sea level on the cool side of the river valley. It ages on its lees for 10 years and will happily keep and improve for another decade.



**Ferrari, Riserva del Fondatore Giulio Ferrari, Trento, Trentino-Alto Adige 2006**

98

£61.80-£65 Exel,

Enotria&Coe, Great Western, Just in Cases

Tiny bubbles. Pristine clarity on the nose of toasted hazelnuts, apricot and baked apple

with a nuance of bread crust and vanilla.

Sumptuous creamy texture, vibrantly fresh and long. **Drink**

2018-2026

**Alc** 12.5% ➤