

FASTEST-IMPROVING PRODUCERS

- 1 Les Crêtes (Aosta Valley)
- 2 Castello di Neive (Barbaresco)
- 3 Rizzi (Barbaresco)
- 4 Brovia (Barolo)
- 5 Gagliasso (Barolo)
- 6 Comm. GB Burlotto (Barolo)
- 7 Walter Massa (Colli Tortonesi)
- 8 Cavalleri (Franciacorta)
- 9 Le Salette (Valpolicella)
- 10 Tedeschi (Valpolicella)

NEW UP-AND-COMING PRODUCERS

- 1 Adriano Marco & Vittorio (Barbaresco)
- 2 Ugo Lequiu (Barbaresco)
- 3 Giuseppe Cortese (Barbaresco)
- 4 Edoardo Sobrino (Barolo)
- 5 Lo Triolet (Aosta Valley)
- 6 Les Granges (Aosta Valley)
- 7 Dirupi (Valtellina)
- 8 Colline della Stella (Franciacorta)
- 9 Ferghettina (Franciacorta)
- 10 Carlo Boscaini (Valpolicella)

BEST-VALUE PRODUCERS

- 1 Cave des Onze Communes Aymavilles (Aosta Valley)
- 2 Cave Coopérative de Donnas (Aosta Valley)
- 3 Piazza Armando (Barolo & Barbaresco)
- 4 Produttori del Barbaresco (Barbaresco)
- 5 Cascina Luisin (Barbaresco)
- 6 Comm. GB Burlotto (Barolo)
- 7 Brezza (Barolo)
- 8 San Cristoforo (Franciacorta)
- 9 Paolo Rodaro (Friuli)
- 10 Cantina Produttori Terzano (South Tyrol)

GREATEST-QUALITY WINES

- 1 **Barbaresco Pajoré Suran 2004** Rizzi, Piedmont (€27)
- 2 **Barolo Le Rocche del Falletto Riserva 2001** Bruno Giacosa, Piedmont (€110)
- 3 **Barolo Cascina Francia 2003** Giacomo Conterno, Piedmont (€85)
- 4 **Barolo Rocche dei Brovia 2001** Brovia, Piedmont (€45)
- 5 **Barolo Bricco Boschis Vigna San Giuseppe Riserva 2001** Cavallotto, Piedmont (€45)
- 6 **Barolo Monvigliero 1999** Comm. GB Burlotto, Piedmont (€45)
- 7 **Amarone della Valpolicella Classico La Marega 2003** Le Salette, Valpolicella (€35)
- 8 **Franciacorta Brut Blanc de Blancs Collezione 2001** Cavalleri, Franciacorta (€35)
- 9 **Collio Bianco Vecchie Vigne 2004** Il Roncus, Friuli-Venezia Giulia (€30)
- 10 **Valtellina Superiore Sassella Riserva 1995** Arpepe, Valtellina (€40)

BEST BARGAINS

- 1 **Barbaresco Rabajà 2004** Giuseppe Cortese, Piedmont (€25)
- 2 **Barbaresco Borgese 2004** Piero Busso, Piedmont (€30)
- 3 **Barbaresco Sorì Loreto 2004** Varaldo, Piedmont (€25)
- 4 **Barolo Ginestra Casa Matè 2003** Elio Grasso, Piedmont (€35)
- 5 **Barolo Torriglione 2003** Mario Gagliasso, Piedmont (€30)
- 6 **Barolo Sarmassa 2003** Brezza, Piedmont (€30)
- 7 **Dolcetto d'Alba 2005** Luigi Baudana, Piedmont (€10)
- 8 **Franciacorta Dosaggio Zero NV** Colline della Stella, Franciacorta (€20)
- 9 **Franciacorta Brut NV** San Cristoforo, Franciacorta (€20)
- 10 **Garda Marzemino 2005** Cascina Belmonte, Lombardy (€10)

MOST EXCITING OR UNUSUAL FINDS

- 1 **Vallée d'Aoste Petite Arvine Vigne Champorette 2006** Les Crêtes, Aosta Valley (€13) *Great wines can also be produced from this Swiss variety in neighbouring Switzerland. Here's the proof, from Aosta's number-one producer: a wine of outstanding personality and character.*
- 2 **Vallée d'Aoste Nus Malvoisie Flétrie 2005** La Crotta di Vegneron, Aosta Valley (€22) *Aosta sweet wines are mainly associated with Muscat de Chambave Passito, but this Malvoisie (local biotype of Pinot Gris) is, from this vintage, a wine of more elegance than ever – clean and pure and aromatically complex.*
- 3 **Barbaresco Basarin 2004** Adriano Marco & Vittorio, Piedmont (€20) *A great vineyard, a great year for Barbaresco, proposed by a small, as yet little-known, grower for €20.*
- 4 **Barolo Santo Stefano di Perno 2000** Giuseppe Mascarello, Piedmont (€40) *Santo Stefano di Perno has been somewhat forgotten among the great vineyards between Castiglione Falletto and Monforte d'Alba, but this outstanding 2000 shows that it is a terroir to be given serious consideration.*
- 5 **Langhe Bianco Anascetta 2006** Elvio Cagno, Piedmont (€12) *The rarest and least-known vine variety of the Barolo zone is Nas-cetta or Anascetta from Novello. A unique white wine, with incredible ageing potential, almost as tannic as a red.*
- 6 **Langhe Bianco Riesling 2006** GD Vajra, Piedmont (€25) *One of Italy's best Rieslings, this demonstrates the potential for whites at an altitude of 400 m (1,300 ft) in the village of Vergne, just north of Barolo. Still very young, but already excellent, this wine should be purchased and left to age a good while.*
- 7 **Terrazze Retiche di Sondrio Pignola 2004** Triacca-Marchiopolò, Valtellina (€35) *An authentic oenological rarity, the Pignola grape variety is native to Valtellina (on the border between Lombardy and Switzerland). It resembles Nebbiolo in its aromatic complexity and Pinot Noir in its elegance.*
- 8 **Valtellina Superiore Grumello Rocca De Piro 2002** Arpepe, Valtellina (€15) *The 2002 vintage was supposed to be the annus horribilis, but it was a great year in Valtellina. This Grumello is the proof: 95 per cent Nebbiolo with a splash of local varieties like Brugnola and Rossola.*
- 9 **Franciacorta Extra Brut Millesimato 2000** Ferghettina, Franciacorta (€25) *Six years on the yeasts, this champagne-style wine combines complexity and structure with great freshness and drinkability.*
- 10 **Franciacorta Brut Blanc de Blancs Collezione 2001** Cavalleri, Franciacorta (€35) *A great vintage; one of the outstanding producers of Franciacorta; a wine of superior elegance and class that remains splendidly drinkable. Almost on a par with the best champagne.*