

OK. End of day. Resting for another orgy gastronomique. It is official by word of every person we spoke to today - la Felicità is the region's best. On to the wining. First stop a cold call to Clerico. Signore Domenico (owner & winemaker) examined my papers (Gambero Rosso tasting list) and welcomed us into his very modern, very clean (immaculate, spotless) and very impressive shop.

Oh - by the way. We visited Vini cellar today. Wow. See the photos. Two brick & mortar rooms w/ wonderful representation - all Barolo. That's it. The king of Piedmont.

Back to Clerico. Toured their fire facility. Larger operation than Frans-Harens by about 33%. All barrigues - french. He poured ^{9/12} twelve yes, fine - wines from '96 vintage. Only 3 were his! The rest from his clique (once a cooperative) Scaino, Vi-berdi Eraldo, ^{Pariso} Pireay, ^{Valentino} Genterno Fantino, Rocche Manzino. These are the new wave vignerons. Every wine a Barolo (they are obsessed it would seem). Every wine outstanding. Buy the '96 vintage from any one of these guys. Imparted by "ViniFera". Our fares ① Clerico '96 Mosconi ② Clerico '96 Mendin Ginesdre ③ Valentino

Migliani 96 Santo Stefano.

The 4 flights featured: (all 96)

1) Paruso 96 Mune, Paruso 96 Mariandis,
Rocche Manzoni Santo Stefano, Val-
entino Migliani St. Stefano 2) Cetero
Fandino Soni Genestri, C-F Vine de
"Greece", Pirea Barolo Cannubi 3) Pa-
ruso Vigna Rocche, Viberti Erardo,
Clerico Mendin Genestra 4) Clerico
Pajano, Scavino Rocche Annunziata, ?
Clerico Mosconi.

We were overwhelmed and
seduced. We bought 2 94 Clericos
from his top ^{win} vineyards - Pajano &
Mendin Genestra. I did not press
for 935. Cost £35,000 each (\$19). A
steal deal. Oh yes - all samples not
yet bottled - but very soon.

Next we searched and searched

for our 3 PM appt. w/ Luciano
Rinaldi and his niece Paola. Found
'em in an unmarked barn
on the road west of town.

As new and modern as Domenico
was this family is old old world,
since 1870 and little has changed
in 130 yrs. Wine ages 4 yrs.
in giant Slovenian barrels.
Care was damp, moldy. Barrels
old, unattended. You pour the wine
in the old barrel and check it
in a couple years. They opened
a 1989 Barolo Cannubi (their best)
and a ⁹⁷ Dolcetto. The fruit
that exploded from Domenico's
samples was overcome by the old
damp cellar and huge old Sloven-
ian barrels. We examined the