

## The Wines of Beni di Batasiolo

Charles Scicolone (May 02, 2012)



Speaking about Wine with Mr. Fiorenzo Dogliani

When I was the wine director at I Trulli Restaurant, we carried a number of [Batasiolo wines](#). [2]They were very well made wines and very well priced. But I had not tasted these wines in a few years so



when I received an invitation for a tasting and lunch at Il Postino, I was happy to accept.

My host was Mr. Fiorenzo Dogliani, a charming and knowledgeable man, not only about wine but also about everything in the Langhe. During the lunch we spoke about Piedmontese wine in general, the food of the area and the restaurants. I really enjoyed speaking to him.

He related a little of the history of the winery.

Dogliani was the original name but it had to be changed in 1978. This was done, Mr. Dogliani said, to avoid confusion with a large co-operative, which produced Dolcetto in the Dogliani designation. He said that there were seven beni- farmhouses with vineyards- when they brought the property in La Morra in the 1950's. The name Beni di Batasiolo was chosen because it was in keeping with the tradition that identifies a real value with the term "bene", here applied to the land, the vineyards and the farm. The winery now has nine "beni" covering a total of over 100 hectares, 60 of which are planted with Nebbiolo. Mr. Dogliani said that they have a philosophy of the land, understanding the terroir and using mostly traditional grapes and methods.

### The Wines

Gavi del Comune di Gavi DOCG 2010 100% Cortese The vineyards are at 100/200 meters and there are 3,500 vines per hectare. They use the Guyot system modified into small arches. There is soft pressing with static decanting, and the alcoholic fermentation is under strict temperature control. The wine is bottled after malolactic fermentation. The wine has aromas of white flowers with hints of white peaches, citrus and good acidity. \$18.99

Barbera D'Alba "Sovrana" DOC 2009 100% Barbera.

Mr Dogliani made the point that the vineyards are in Barolo and La Morra at 400/450 meters, facing south and southwest in the area that is usually reserved for Nebbiolo.

It is calcareous soil rich in potassium and the vines are 55 years old. He feels this excellent position and the age of the vines along with the soil makes it a Barbera with unique qualities that can age.

The harvest takes place on Oct 2nd. Alcoholic fermentation with maceration on the skins is in stainless steel tanks for 10/12 days. In the spring the wine is transferred into oak barrels (second passage) where it matures for 12/15 months. After careful sampling the wine is assembled into the final product. The wine remains in bottle for 8/10 months before release. This is a Barbera with good structure, tannin, fruit and acidity and it will age. \$22.99

Barbaresco DOCG 2008 Made from 100% Nebbiolo. The area of production is the semi-circle of hills surrounding the three ancient villages of Barbaresco, Nieve and Treiso and part of San Rocco Seno d'Elvio, a tiny village overlooking the Tanaro River. Harvesting takes place from Oct 10 to 20. Alcoholic fermentation takes place along with long maceration on the skins in stainless steel. The wine is aged for one year in traditional Slavonian oak barrels and one year in bottle. \$36

Barolo DOCG 2007 Made from 100% Nebbiolo, in its subvarities of Michet, Lampia and Rosé. Harvest takes place from the 10th of October to the first ten days of November. Traditional fermentation takes place in stainless steel with long maceration on the skins for 15/20 days. Aging takes place in traditional Slavonian oak casks for 2 years and one year in bottle before release. The wine had flavors and aromas of dried fruit, spice and a touch of tobacco and leather. \$40

Moscato D'Asti DOCG 2010 100% Moscato Bianco. The vines are grown in the hill terrain of Serralunga with a north, northwest exposure at 380- 410 meters. There are 3,500 vines per hectare and the vines are 15 years old. The soil is of calcareous and marl. Harvest takes place during the last 10 days of September. The grapes are hand picked and delivered to the winery in 20Kg containers, keeping the bunches intact as much as possible. There is a soft pressing of the grapes and a partial



fermentation with abundant residual sugar. The juice is then cooled to zero C and stored in refrigerated vats. Fermentation begins a month before the first bottling, a very slow process reaching 5.5% alcohol by volume. It has aromas and flavors of pineapple; melon and a slight hint of oranges \$16.99

Moscato Spumante Rosè 2010 Made from Moscato Bianco and Moscato Rosa. Mr. Dogliani said that the Moscato Rosa came from the Trentino area. The grapes are harvested at the peak of ripeness. After pressing the juice is then filtered in specially designed centrifuges. The liquid is stored in thermally insulated containers at extreme low temperatures. The secondary fermentation takes place in pressure tanks following the charmat method. This was a very easy wine to drink, with aromas and flavors of fresh red fruit \$16.99 (the wine is not a Piemonte DOC because the Moscato Rosa came from Trentino).

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[2] <http://www.batasiolo.com>