

GIOVANNI CORINO

La Morra

Renato Corino is the finest expression of Piedmont's new generation of wine-makers. Having taken over his father's estate in 1987 he immediately proceeded to transform a property which mostly sold wine in bulk into a first class winery whose efforts are exclusively quality oriented. With advice from Elio Altare (who now has many disciples!) Corino drastically reduced production, shortened maceration length, and began using small oak for his single vineyard Barolo and Barbera. Since he had vineyards in top La Morra crus – Giachini, Pozzo, Rocche di Annunziata and Arborina – outstanding results occurred literally overnight, and Renato joined the wonderful family of winemakers with whom I am privileged to work.

Corino's Dolcetto and Barbera are also wonderful, well crafted and exciting wines – full, fruity, fat and exuberant. His Barolo Vigna Giachini is intense and opulent, vibrant with fruit and the vanilla-cedar aromas that new oak confers. Its combination of power and elegance rank it with the very finest. The single vineyard Barbera Vigna Pozzo joins the half dozen world class wines produced from this sadly underrated varietal: a wine of stunning concentration, color and length, it displays a phenomenal complexity of flavours and aromas.

1990 was the first bottling for the single vineyard Barolo Rocche di Annunziata, a wine whose magical elegance and finesse are unrivalled in the whole appellation and brand the cru as the "M usigny" of Barolo. And in 1999 Renato's first bottling of Barolo Arborina was released and 1999 will see the debut of a cru Roncaglia.

Corino is also a participant in the "L'Insieme" project, fielding a blend of Nebbiolo and Barbera, seasoned with bit of Cabernet Sauvignon and Merlot.



"Fifteen years ago we were all too traditionalist, whereas in the last five years, we may have been too innovative, spending a lot of money on things that in the end we could have done without. What we have learned is that Nebbiolo can support a lot of small insufficiencies in the winery and still come through."

**Renato Corino, quoted in
Wine Spectator [11/02]**

"Readers looking for up-front, sexy Barolos made with a Pomerol-like lushness should check out those from this La Morra producer. Little cellaring is necessary before purchasers can enjoy the immense pleasures provided by Corino's wines"

**Robert Parker
The Wine Advocate [10/01]**

Total acreage: 38 acres

Soils: *chalk with at times dominant clay; marl and sandstone underlie the Dolcetto and Bordelaise varieties.*

Varieties: *Nebbiolo 50%, nearly 25% each of Dolcetto and Barbera, and bit of Cabernet and Merlot.*

Average production: *4,70 cases, just over half of that Barbera and Dolcetto.*

Viticultural highlights: *greening between rows, Guyot pruning, green harvesting*

Vinificatory highlights: *5-7 days roto-fermentation depend-Aging in small and – beginning with 2000 some larger – barrels, the ratio of new wood determined by the cru.*

**Barbera d'Alba
Barbera d'Alba "Vigna Pozzo"
Barolo
Barolo "Arborina"
Barolo "Vecchie Vigne"
Barolo "Vigna Giachini"
Barolo "Vigna Rocche"
Dolcetto d'Alba
L'Insieme**

Piedmont