

Mauro Sebaste –

This small estate (about 12,500 cases annual production) in the hamlet of Gallo near Grinzane Cavour, is a very underrated Barolo firm. Wines are made in a traditional manner and tend to be understated, rather than powerful. This may explain the lack of media attention, but true Barolo lovers will appreciate the balance and sense of place in these wines.



Labels of Mauro Sebaste Barolo 2016

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Mauro Sebaste Barolo “Trèsure” 2016 - This Barolo is a blend of fruit from the communes of Serralunga d’Alba, La Morra and Verduno. Delicate young garnet; cedar, dried morel cherry and orange peel aromas. Medium-full with very good depth of fruit, moderate tannins, very good acidity and a nicely balanced finish. Lovely balance. Not forward, but a bit shy; very good Nebbiolo character. Approachable now- better in a year. Peak in 10-12 years. **Excellent**

Mauro Sebaste Barolo Cerretta 2016 - From a celebrated vineyard in Serralunga d’Alba. Rich, young garnet; lingering aromas of morel cherry, cedar and red currant with a hint of strawberry. Medium-full with a rich, beautifully complex mid-palate, excellent persistence, very good acidity, elegant, subdued tannins, and delicate wood notes. Beautiful harmony, impressive varietal purity and a lovely sense of finesse. This is a distinctive Barolo not for its intensity, but rather its gentle nature, as the wine does not announce itself, but rather expresses its identity in a way that will reveal greater complexities little by little. Beautiful winemaking. Approachable now, but even better in another year or two, with peak drinking in 12-15 years. **Outstanding**