



Luca Maroni

I MIGLIORI VINI ITALIANI 2009

Nuschese Wines

Nuschese Wine

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What an incredible analytical and sensorial quality in the glass of Nuschese Wines.

Puissance and purity of its fruit which are a true symphony of nature, not only in smelling. The crystal of Lucretia 2008 to the nose gets printed (stands out) on nose receptor with all its cristalline, immaculate purity. Stainless turgor and vigour. Sylvanity of flower and gardenia of the most pure and immaculate grapes. The oenological transformation technique reveals its exceptional level on a basic raw material of impressive consistency. The fragrance and acid/soft souplesse in taste have a harmony and gracefulness which are smoothly significant. Aroma is intense and diamantiferous as essence of Eau-de-Cologne from grapes, the fruit. Cassius 2006 is a red wine of excellent puissance and persuasiveness, a mix of fruit/spice of admirable concentration, rare roundness and fragrant emitting intensity. Then Marcantonio 2006, a performance showing statutory weave and creaminess, massive Michelangelesque roundness. A majestic spot of cassis and blackberry, of unimprovable extreme richness in extracts and softness. One of the best Italian red wines of all times and places.

Chapeau to Nuschese Wines then, for such a prodigious, productive whole.



Marcantonio 2006

98

Consistency: 33 - Balance: 33 - Integrity: 32

Sensations: *Its black and impenetrable juice is blackberry, berry pulp of soft and sumptuous blackberry.*

It dazzles you while being fully immersed in balsams and damask drapes of sweetnesses and vanilla from the most limpid and balanced durmast, all wrapped in liniments of spicy persuasiveness, mintily and lymphatically explosive. To the touch and in the unfolding-winding of taste, it shows an incredible, monumental puissance and thickness, yet extremely soft, as an olympic and harmonious champion. Pure creamy puree from a terribly black soft berry. Purple as new. Absolute ace of viticultural and oenological weight, a Michelangelesque masterpiece in technique and in nature. Volume and roundness of maximum tenor, and its aroma and taste, oenologically, are of exceptional turgidity and clearness. One of the best red wines, not only Italian, of all times. Chapeau.

date of tasting: 27-02-09 - type: Red Wine





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Lucretia 2008

97

Consistency: 31 - Balance: 33 - Integrity: 33

Sensations: Really an absolute peak of all times is the perfume of this wine. Until now the best as for oenological cleanliness, oxidative integrity of performance ever registered and presented by a white wine, whatever the vintage or location. After 43.368 white wines tasted, here is for purity and fruit novelty the new archetype reference. You can only imagine then the crystalline sappiness of aroma in this prodigious champion. The definition and beam of its recall to grapes, is here of the same identical clearness of the berry, first, pure, true in nature. You would never stop enjoying its virgin, lyric, gardenia-like expression, and when the palate perceives the same unimprovable reverberation in the flavour of its harmonious constitution, then pleasantness deserves capital letters and becomes unforgettable in its polyphonic and round whole. Consistency of top rank, and the natural and technical, analytical and sensorial value of this wine remains forever engraved in the memory of those who – privileged – contact its sensitive treasure of extreme values.

date of tasting: 27-02-09 - type: Red Wine - grapes: Fiano 50%, Greco 50%

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Cassius 2006

94

Consistency: 32 - Balance: 31 - Integrity: 31

Sensations: *Since inception it appears to the eye in the whole black puissance of its outstanding superior value. The perfume is thick, clean, of great vigour, oriented throughout to persuasiveness and sweetness due to its smoothness and to the technical and oenological purity of its transformation. The raw material, grapes, close to top concentration levels. The balance between softness, acidity and tannin is real school, its richness in aromatic references which let you perceive from cassis to blackberry, all the most black and pulpy, and most natural and true soft fruits, in its extremely clean smelling. Complexity and aroma persistence of immediate radiance.*

date of tasting: 27-02-09 - type: Red Wine - grapes: Aglianico

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I MIGLIORI VINI ITALIANI 2009

*Il Sogno
e la Pietra*

Nuschese Wine

Il Sogno e la Pietra

An excellent debut is highlighted by this new estate. Two fruit-wines of prestigious value are proposed by Il Sogno e La Pietra - The Dream and The Stone. La Pietra Rosso 2007 being a red wine with great pulp and power, very balanced between cherry and spice; and a sparkling wine revealing gustative persuasiveness and palatal souplesse of a superior smoothness. The qualifying pleasantness index of these wines originates from the high analytical value of basic grapes, from the very accurate technical method used for their consequent transformation. Congratulations.



La Pietra Rosso 2007

84

Consistency: 30 - Balance: 28 - Integrity: 26

Sensations: La Pietra - Red Wine:

This fruit-wine has great power at the very first visual contact. Abundant glycerine fills the glass with arcades while rotating. Perfume is thick, powerful, harmonious and round. We grasp in it a rather well gauged vein of spicy from durmast, intense yet never hiding the natural, fruity, pulpy analogies we sense. Plum and ripe black cherry that our palate perceives succulent, powerful, never unbalanced in acidity or tannin. Basic viticulture is then as excellent as its realizative oenology. And the long, majestic persistence, gradually felt in its balmy way, wraps us in warm vanilla depth.

date of tasting: 27-02-09 - type: Red Wine

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Il Sogno e la Pietra

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Il Sogno sa

84

Consistency: 28 - Balance: 29 - Integrity: 27

Sensations: Il Sogno - Sparkling Wine:

Two are the strenghts of this limpid, clean, fragrant sparkling wine: the richness and puissance of its extracts, the wrapping softness of its flavour. A rather unusual endowment, the first one, in a sparkling wine: such a concentration as verified in the sample under examination can be only very seldom found. Its effect is magnificent by the touch: pulpy, oversatinized rising foam. Creamy foam. Then roundness is its generous and extremely pleasurable drinking. The bitter sensation, the almost absent rusticity engenders limpid visibility for the tart and soft entries composing its balanced whole. Its salinity is intensity and structure, its roundness is the full, caressing roundness of grapes.

date of tasting: 27-02-09 - type: Sparkling Wine

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