

# Wine Spectator

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## Italian Values

100 Great Wines for \$12 or Less

**STEFANO FARINA**  
Langhe Il Brumaio  
2000 • 87 / \$11

Stefano Farina's range of traditional Piedmont wines, from Barbaresco to Dolcetto, includes an unusual blended red—this plummy, grapey, slightly spicy Langhe called Il Brumaio. A 50-50 blend of estate-grown Nebbiolo and Barbera, the wine is aged in oak for three months. 3,500 cases made; 1,200 cases imported.

**STEFANO FARINA**  
Barbera d'Alba  
2001 • 84 / \$11

The Stefano Farina company has been active in the Piedmont region since 1969, producing traditional wines, all of which merit the "good value" tag. This tasty Barbera, with fresh berry and mineral character and a light oak treatment, comes exclusively from the company's 30 acres of vineyards in Diano d'Alba. 5,000 cases made; 2,500 cases imported.

**STEFANO FARINA**  
Dolcetto Diano d'Alba  
2001 • 82 / \$11

Giancarlo, Bruno and Gino Farina, sons of the founder, manage this family winery, located in Diano d'Alba, in the heart of Dolcetto country. They use grapes from 16 acres of their own vineyards for this lively version, with berry and cedar character. It's aged in Slovenian oak casks for two to three months. 4,500 cases made; 2,700 cases imported.

**STEFANO FARINA**  
Dolcetto d'Alba  
2001 • 83 / \$9

Stefano Farina has long-standing contracts with growers in the Alba district, who supply all the grapes for this Dolcetto. The wine, which shows typical, rustic, grapey character, spends a brief period in Slovenian oak casks before release. 4,000 cases made; 4,000 cases imported.

**RED BURGUNDY: 2000s to Buy Now and An Advance Look at 2001**

**A Wine Lover's Guide to Charleston**

**A Lowcountry Menu: Matching Wines With  
Barbecue Shrimp and Buttermilk Pie**

