



**THE WINE ADVOCATE**

Issue 243 End of June 2019

**2015 Ascheri • Barolo**

Rating 91  
Release Price \$60  
Drink Date 2020 - 2033  
Reviewed by [Monica Lerner](#)

Matteo Ascheri's 2015 Barolo is a beautifully balanced wine that shows a firmly united front of aromas. No single element is out of place. Those smooth aromatic transitions are followed by bright acidity, integrated tannins and lots of bright primary fruit. This is an accessible Barolo that drinks very nicely almost straight out of the gate. Try it with a Northern Italian autumn staple, such as pumpkin risotto.

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**2015 Ascheri • Barolo Ascheri**

Rating 92  
Release Price \$150  
Drink Date 2021 - 2038  
Reviewed by [Monica Lerner](#)

The 2015 Barolo Ascheri offers tightness and linearity at its core, with bright berry nuances followed by flint, crushed mineral and spice. The wine's personality veers toward tonic, bright and crisp. These are qualities that will serve the wine well as it fleshes out and takes on more volume with bottle aging. If you can't wait that long, its freshness now would cut through a fatty stew like goulash.

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**2015 Ascheri • Barolo Coste&Bricco**

Rating 93+  
Release Price \$200  
Drink Date 2021 - 2040  
Reviewed by [Monica Lerner](#)

One of Ascheri's premier "collectible wines," the 2015 Barolo Coste & Bricco (with fruit from Serralunga d'Alba) shows a firm and finely knit texture with subtle momentum that grows, in terms of aromas, the longer the wine sits in the glass. This is a fine and delicate expression with long and direct aromas that span from wild berry and cherry to spice and herb. The wine is both elegant and firm in terms of mouthfeel. Give this bottle time to rest in the cellar.

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**2015 Ascheri • Barolo Pisapola**

Rating 91  
Release Price \$90  
Drink Date 2020 - 2035  
Reviewed by [Monica Lerner](#)

With fruit from a vineyard in the Verduno township, the 2015 Barolo Pisapola offers a bit more textural richness and softness compared to the other new releases I tasted this year from Matteo Ascheri. This wine is upfront and frank with an accessible style that prizes red cherry fruit, wild berry and rose. Pair it with roasted lamb and white asparagus.

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**2015 Ascheri • Barolo Sorano**

Rating 92  
Release Price \$120  
Drink Date 2020 - 2035  
Reviewed by [Monica Lerner](#)

This wine sees fruit from the Serralunga d'Alba township. The 2015 Barolo Sorano shows the heft and the power that we associate with this unique Barolo subzone. There's no missing that extra intensity and textural richness here. The wine's power takes center stage, and the freshness of the fruit slightly fades to the background. You get aromas of dried blackberry with tilled earth, tobacco and crushed stone. I am assigning a shorter drinking window to this wine as a result of the slightly dry tannins you get on the close.