

# Mauro Molino

By [Stephen Tanzer](#) ISSUE 171, NOVEMBER/DECEMBER 2013

## **2009 Mauro Molino Barolo Vigna Gancia**

(\$48) Medium red. Aromas of red cherry, licorice, tobacco and exotic oak. A bit warm and roasted but in a friendly and accessible style, offering red fruit flavors complicated by medicinal herbs. This silky-sweet, edge-free Barolo should offer early appeal. No doubt made more pliant by the warm growing season.

**90**

## **2009 Mauro Molino Barolo Vigna Conca**

(\$64) Serious nose combines redcurrant, spices, minerals and menthol. Shows more structure and energy than the Gancia, but still nicely pliant and sweet in the middle. At once dense and juicy, this rich, broad Barolo is perked up by a pronounced brown spice character that follows through on the persistent, gripping finish, which features strong but harmonious tannins. I'd enjoy the Gancia first and give this somewhat fleshier wine more time in the cellar.

**90(+?)**