

ORIEL	2001	BAROLO ETEREO	PIEDMONT	(\$75.00)	RED	91
<p>This is the first offering I have tasted from Oriel, which markets a broad range of private label wines made around the world. The 2001 Barolo Etereo (made from Monforte fruit and aged in 100% new oak for 30 months) displays a floral, perfumed nose with sweet and charred aromas of toasted oak. Notes of ripe dark red fruits, tar,</p>			<p>smoke and licorice complement this delicate, medium-bodied effort which should start to drink well in another year or two and last until at least age 15. It is a very accessible wine for a Monforte Barolo of this vintage. Anticipated maturity: 2007-2016. Importer: Oriel Wines, New York, NY; tel. (212) 242-6783</p>			