

CRUASIA

UNCORKED FLAVOURS

a monthly newsletter on WINE!



Exploring Nebbiolo: A Noble Grape of Italy

Happy New Year! Welcome to our first newsletter in 2024!

This month, we'll embark on a journey to explore the majestic Nebbiolo grape, renowned for producing some of Italy's most elegant and age-worthy wines—a journey of taste, tradition, and the celebration of timeless elegance.



ORIGINS & PLANTINGS

Nebbiolo is most famously grown in Piedmont, located in the northwestern region of Italy, particularly in the Langhe hills, where it became the primary grape variety for two of the country's most renowned wines: Barolo and Barbaresco.

Nebbiolo's origins trace back centuries, possibly to the Roman era, but the earliest written references to the grape date back to the 13th century, with documents from the Piemonte region mentioning the grape and its cultivation. The name "Nebbiolo" is believed to derive from "nebbia," meaning fog in Italian, possibly alluding to the misty conditions during the grape's harvest in the fall.

The grape's thin skins contribute to its high tannins and acidity, while its slow ripening leads to the development of its nuanced flavors and aromas.

Requiring a long growing period, Nebbiolo is also famously known as a challenging grape to grow. It is very fussy about soils and is highly site sensitive. It requires ample sunshine and well-drained, limestone-rich soils to reach its full potential. It's no surprise that the plantings of Nebbiolo have not thrived when planted in wine regions outside of Piedmont.

Message from Christoph



Cheers to a vibrant new year !

Dear Wine Lovers,

As we bid farewell to this remarkable year, I raise my glass to each and every one of you, our cherished patrons and aficionados of great wine.

Reflecting on the past year's journey with our wonderful community, I am filled with gratitude for your unwavering support and enthusiasm. Your passion for exceptional wines has been the heartbeat of our wine business.

And now, as we step into a sparkling New Year, I am thrilled to share with you our commitment to curating an even more diverse and exciting selection of wines. We've been on a quest, exploring vineyards, tasting new blends, and hand-selecting the finest vintages to grace our shelves.

In the coming months, anticipate the arrival of unique blends and hidden gems that will tantalize your palate and awaken your senses. From crisp whites such as Weissburgunder to savory reds such as the velvety and elegant Blaufränkisches, our aim is to bring you a mosaic of flavors that capture the essence of craftsmanship from vineyards in Austria as well as other noteworthy wine regions of the world.

But let's not just stop there! Your feedback and suggestions have always been invaluable. I invite you to share your preferences, your favorite finds, and the wines you wish to discover more of. Your input will guide us in curating an unparalleled collection that resonates with each of you.

May this New Year be brimming with delightful moments, shared laughter, and, of course, glasses filled with exceptional wines that elevate every celebration.

Here's to a year ahead filled with new discoveries, memorable sips, and the joy of indulging in the finest wines!

Warmest Regards,
Christoph

P.S. Stay tuned for exclusive previews and special events featuring our newest arrivals!





ITS PROFILE

The grape makes wines that are light ruby when they are young, which fades to a pale garnet or brick orange as they get older. Make no mistake—Nebbiolo's pale color does not mean the wines are watery. Nebbiolo wines have concentrated flavour, high acidity, as well as high tannins which can take years to mellow. This strong structure also means that the wines can age for decades.

Nebbiolo is renowned for its complex and distinctive nose and taste profile.

In their youth, Nebbiolo wines emphasise vibrant primary fruit flavours, such as cherries, raspberries, and sometimes strawberries, offering a freshness that captivates the palate. They also often exhibit pronounced floral aromas, notably roses and violets, contributing to their aromatic complexity.

It may look pale but it is packed with concentrated flavours !

1. Evolved Fruit Characteristics: With aging, the primary fruit flavors tend to evolve into more complex profiles, often showcasing dried fruit, stewed fruit, or even more nuanced expressions of the initial fruits.
2. Secondary Aromas and Flavors: As Nebbiolo wines age, they develop more complex secondary characteristics like earthy nuances (truffles, leather), herbal notes, tobacco, and sometimes hints of balsamic or medicinal elements.
3. Softening of Tannins: While Nebbiolo wines maintain structure, the tannins tend to soften and integrate more harmoniously with the wine, resulting in a smoother mouthfeel.
4. Increased Complexity: The wines gain depth and complexity, with the various aromas and flavors intertwining to create a multi-layered sensory experience.
5. Longevity and Balance: Aged Nebbiolo wines often reach their peak after a decade or more, displaying a perfect balance between acidity, tannins, and flavour development, culminating in a long, lingering finish.



MATURE NEBBIOLO WINE



BAROLO

The King of Wines

Produced from 100% Nebbiolo, Barolo is one of Italy's greatest wines and is considered to deliver the highest and most powerful expression of the Nebbiolo grape. Barolo wines are famous for their power, complexity, and exceptional aging potential. They demand patience, often requiring years of cellaring to reveal their full potential. When young, they boast intense and intricate tapestry of aromas like roses, cherries and earth, but over time they evolve into more refined notes of dried fruits, dried flowers, truffles, leather, and spices as they mature.

The Noble Ones



BARBARESCO

Elegance & Finesse

Also produced from 100% Nebbiolo, Barbaresco is another highly prestigious wine of Italy. If Barolo can be defined as the king of wines, Barbaresco can certainly be defined as queen. Known for their elegance and finesse, they are slightly faster maturing and are often more approachable compared to Barolo, hence described as more refined and "feminine." Same as Barolo, Barbaresco demonstrate the benchmark characteristics of Nebbiolo as they age.

FEATURING THIS MONTH



RM129

ROCCARDO NEBBIOLO 2020 LANGHE DOC

Made entirely from Nebbiolo grapes following a traditional wine-making process and aged in oak barrels. It has an intense aroma, with notes of raspberry and blackberry. It is elegant and harmonious on the palate, with soft and enveloping tannins. This is a versatile Nebbiolo that can be enjoyed throughout the whole meal.



RM129

OSVALDO BARBERIS MUNTAJÀ 2019 NEBBIOLO D'ALBA DOC

This wine has a brilliant alive ruby color with light orange. The smell is delicate and reminiscent of violet which accentuated while aging. The taste is accompanied by a tannic feeling that makes the wine easier to drink, creating an aftertaste rich of floral and spicy notes.

A wine produced by certified organic farming.

UPCOMING at Christoph's

Tasting The King of Wines: A
Wine Pairing Dinner
6:30 pm, Jan 20th (sat)
RM350 ++

in next issue

Austrian Culture:
Gemütlichkeit



RIZZI BARBARESCO 2019 BARBARESCO DOCG

RM238

The classicism of Barbaresco!

Garnet in color with orange reflections typical of Nebbiolo. The nose has a fragrant and crisp aroma, with hints of red fruits and flavors of berries, and herbs, with floral and spicy notes. On the palate shows a great texture and tannic structure, with a nice sweetness, delicacy, elegance, great balance and fine tannins and a long finish, fruity and nervous.



SIMONE SCALETTA CHIRLET 2016 BAROLO DOCG

RM248

A softer Barolo that demonstrates feminine elegance with the strength of tannins. From a crescent-shaped vineyard in the hills of Monforte d'Alba, this is a wine with a rich and complex character that combines the feminine grace of spicy, floral and fruits-of-the-forest aromas with the firm and decisive strength of its tannins.



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