

2015 Alessio Dorigo • Friuli Colli Orientali Montsclapade

Rating:

92 +

Release Price:

\$40

Drink date:

2021 - 2028

Reviewed by:

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Here's a wine born in slightly warmer growing microclimate with rolling hills and just enough rain. The Alessio Dorigo 2015 Friuli Colli Orientali Montsclapade is a blend of 40% Cabernet Franc, 40% Merlot, 20% Cabernet Sauvignon that reveals dark fruit and Morello cherry with lots of earthy smoke and spice. It ages in French barrique for three years. With a few swirls of the glass, the wine shows some greenish notes as well, with green peppercorn, aniseed, cedar wood and tea leaf. This is a bright, mid-weight red with extra firmness and tightness in terms of the tannins. You might want to pair it with a creamy or buttery sauce over a filet to soften up the effects of the mouthfeel. This was a release of some 4,200 bottles, and the Montsclapade is Alessio Dorigo's headline red.

