Quintessential Wines. - M.L.

87 Paolo Manzone 2009 Mirine (Nebbiolo

d'Alba); \$38. This easygoing Nebbiolo delivers bright notes of forest fruit, cherry cola and root beer. The tannins are tight and firm but also balanced by the wine's succulent fruit flavors. Imported by Quintessential Wines. —M.L.

87 Paolo Manzone 2009 Ardi (Langhe); \$18.

This red blend from the Langhe offers one dimentional aromas of wet earth and red cherry. Pair this wine with a heaping plate of pasta and meat ragù. Imported by Quintessential Wines.—M.L.

86 Paolo Manzone 2009 Fiorenza (Barbera

d'Alba); \$22. There's a tiny hint of cured meat, bresaola or barnyard at the very onset. Those flatter aromas are followed by brighter and sharper tones of berry fruit and root beer. Imported by Quintessential Wines. —M.L.

86 Paolo Manzone 2010 Magna (Dolcetto

d'Alba); \$18. Magna is a classic expression of Dolcetto with pulpy berry aromas backed by a touch of sweet almond paste, cassis and cherry liqueur. There's a hint of sourness or bitterness on the close. Imported by Quintessential Wines. —M.L.