



Special Report: **BARBERA AND VINO DA TAVOLA**

Barbera and Vino da Tavola

By Per-Henrik Mansson and Harvey Steiman

Much as in the rest of Europe's top wine regions, Piedmont's three-year run of extraordinary vintages ran out in 1991, when rain spoiled the harvest. We found a mixed bag of quality among the Barbera and vino da tavola

Barbera

90 LUIGI COPPO **\$33**
Barbera d'Asti Pomorosso 1990
Smooth and lively, elegant; wears its bright berry, violet and vanilla flavors lightly and comfortably. Harmonious in the way it balances the fruit with sweet oak. Delicious now; should be fine through 1998.

Vino da Tavola

83 LUIGI COPPO **\$30**
Mondaccione 1990
Firm and tightly wrapped, although some toasty oak, game, chocolate and tobacco flavors seep out, and the ripe fruit is waiting to emerge with time. Try in 1998. Made from the Freisa grape.