



**BILL ZACHARKIW**

**\$20 AND UP:  
FOR A TREAT**



**Get out the big glass  
for this Barolo**

**Barolo 2006, Follia, Castorani, Italy red, \$28, SAQ # 10966845.** For the price – brilliant. Granted, 2006 was a fantastic vintage, so even the most modest wines show great complexity. This is a complete Barolo, with an eye to tradition as opposed to the many modern incarnations that are blurring so many Piedmont wines. Classic nebbiolo – delicate cherry, truffle notes, gritty tannins, zippy freshness. Oak is but a whisper. Give it a big glass and an hour in a carafe. Serve at 18C. **Drink now-2016. Food pairing idea:** Wild mushroom risotto.