



BAROLO RISERVA BUSSIA "VIGNA COLONNELLO"

PRODUIT

A pinnacle of finesse and depth, dedicated to great moments.

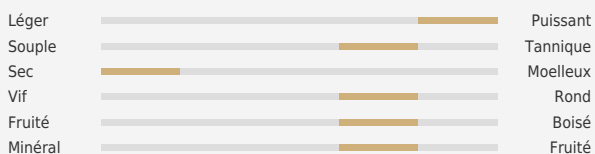
Among the most legendary Barolo lands, the Vigna Colonnello vineyard, in the heart of the Bussia cru, stands out as a rare place, where Nebbiolo achieves a form of silent perfection. It is in this unique plot, facing southeast on ancient marl-limestone soils, that this exceptional Riserva is born, produced only in exceptional vintages, when nature offers a perfect balance between concentration, freshness, and finesse.

After rigorous vinification, the cuvée begins a prolonged aging process, first in large oak barrels, then in the bottle, where it slowly and patiently matures until it achieves a pure and majestic expression of the grape variety.

The nose is a masterpiece of complex and nuanced aromas: candied black cherry, wilted rose petal, supple leather, blond tobacco, warm tar, discreet musk, and black truffle. Each breath reveals a new facet, a new layer, like the pages of an old book that one turns with reverence.

On the palate, the texture is ample yet airy, structured without being rigid. The tannins are chiseled, remarkably elegant, supported by a lively acidity that prolongs the freshness despite the wine's richness. Everything is balanced, in a serene and effortless harmony. The endless finish lingers on notes of noble undergrowth, sweet spices, and warm stone, with a rare feeling of fullness.

PROFIL GUSTATIF



IDENTITÉ

Région viticole / Pays	Piemonte / Italie
Type de vin	Rouge
Volume	0,75L
Potentiel de garde	20 ans +
Cépages	Nebbiolo

