



Luca Bosio Barolo

Press Highlights

2017

- 90 – WINE ENTHUSIAST, *August / September 2021, Double Issue*
“Spice, pine forest and new leather aromas slowly take shape in the glass. The linear, medium-bodied palate offers cranberry, licorice and a hint of smoke alongside taut, slightly grainy tannins...”
- 90 – WINE ADVOCATE, *June 2021*
“The Luca Bosio 2017 Barolo shows savory notes, with dried fruit, tar, leather, tilled earth and pressed blue flower. The hot vintage leaves its mark on the ripeness of the fruit and the wine’s plush texture. The wine is a bit monotone overall, although the tannins are integrated and soft.”

2016

- 92 – WINE ADVOCATE, *July 2020*
“The Luca Bosio 2016 Barolo offers a classic rendition of Nebbiolo with wild berry fruit, tar, licorice, balsam herb and spent embers. The wine opens nicely in the glass, showing both precision and linearity. This Barolo is structured and firm with enough red fruit energy to power its aging...”
- 90 - WINE & SPIRITS "BEST BUY," *December 2020*
- 90 - WINE ENTHUSIAST, *December 2020*
“Aromas of blue flowers, baking spices and leather lead the way in this firm red. The taut, linear palate offers ripe black cherry, orange zest and star anise alongside assertive, close-grained tannins that grip the close.”

2014

- ‘Best Buy’ – WINE & SPIRITS , *Dec. 2018*
“Notes of wet earth, tobacco and black tea predominate in this wine, giving way with air to pleasant fruit notes of dark cherry and plum. Decant it to emphasize those fruit tones and air out the rigid tannins.”

2010

- 92 – ‘Best Buy’ –WINE & SPIRITS, *Dec. 2014*
“Floral, spicy and cool in tone, this wine’s lovely richness of fruit meets potential tannins head-on. The collision causes some issues (there’s something funky here, hinting at acetone), but the wine feels completely Piedmontese, scented with truffles and the earth that covers them. Cellar it for a year or two, then serve with roast squab.”

2009

- 94 – ‘Platinum Award’ – SAN DIEGO INTERNATIONAL WINE COMPETITION, *Jan. 2015*
- 93 – ‘Critics Gold’ –ROBERT WHITLEY’S CRITIC’S CHALLENGE, *Aug. 2014*