



# ATTILIO GHISOLFI



MONFORTE D'ALBA

## Barolo Bricco Visette

2020

- 92 – WINE ENTHUSIAST, *June 17, 2024*

2019

- 93 – WINE SPECTATOR, *February 2024*

"A core of ripe cherry and strawberry fruit heralds this wiry red, with floral, wild herb and mineral notes playing supporting roles. Balanced and long, this offers firm yet well-integrated tannins. Best from 2027 through 2046."

2018

- 95 – WINE ENTHUSIAST, *August/September 2022 Issue*

"Balsamic aromas of camphor mingle with new leather, pressed rose petal and wild berry. Full-bodied and savory, the palate shows ripe cherry marinated in spirits, raspberry, tobacco and licorice set against taut, refined tannins. Drink 2026–2033."

- 94 – JAMES SUCKLING, *August 25, 2022*

"Lovely ripeness and complexity here, with minerals, cranberries, strawberries and some savory spices. Broad and tightly wound, with powerful, chalky tannins and mid-palate transparency. Better to hold until 2025."

2017

- 95 – JAMES SUCKLING, *June 7, 2021*

"This is very structured with lots of chewy, powerful tannins that frame the extremely attractive black-cherry and strawberry character. Extremely structured and muscular. This needs time to soften. Try after 2025, to allow the slightly austere tannins to soften."

2016

- 95 – JAMES SUCKLING, *August 4, 2020*

"This is a very tight and rich Barolo with lots of ripe strawberry, walnut and meat character. Some smokiness, too. It's full-bodied and focused. Very long and layered. Exciting to taste now, but be patient and try after 2023."

2015

- 91 – WINE SPECTATOR, *Web Only 2020*

"This savory red delivers eucalyptus, sage, and tobacco flavors, with light cherry and plum fruit in the background. Fresh and balanced, offering good grip on the finish. Best from 2022 through 2038."

2014

- 92 – WINE ENTHUSIAST, *Dec. 2018*

"This fragrant red opens with aromas of wild berry, blue flower, menthol, and a whiff of exotic spice. The structured elegant palate offers raw strawberry, pomegranate, star anise and crushed mint alongside tense polished tannins and nervous acidity. Drink 2022–2028."

2013

- 94 'CELLAR SELECTION' – WINE ENTHUSIAST, *Best of 2017 Issue, December*

- 93 – JAMES SUCKLING, *Oct. 20, 2017*

- 92 – WINE SPECTATOR, *April 30, 2018*