



2019

BEL COLLE BAROLO DOCG SIMPOSIO

PIEDMONT, ITALY

JAMESSUCKLING.COM 

92
POINTS

“Notes of redcurrants and ripe cherries with ground spices, orange peel, bay leaves and cedar. Medium- to full-bodied with chewy tannins and vivid acidity. Dry, earthy finish. Try after 2027.”



NOVEMBER, 2023

QUINTESSENTIAL
IMPORTER MARKETER DISTRIBUTOR



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