



2018

BEL COLLE BAROLO BUSSIA

PIEDMONT, ITALY

WINEENTHUSIAST
MAGAZINE93
POINTS

“Aromas of crushed red berries, new leather and botanical herbs form the nose along with a whiff of cedar. Linear and youthfully austere, the elegantly structured palate shows dried cherry, baking spice and licorice before a hazelnut finish. Firm, fine-grained tannins provide support while fresh acidity keeps it focused. Drink 2023–2028.”



JUNE, 2022

QUINTESSENTIAL
IMPORTER MARKETER DISTRIBUTOR

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