



2018

BEL COLLE BAROLO BUSSIA

PIEDMONT, ITALY

WINEENTHUSIAST
MAGAZINE

92
POINTS

“Aromas of mocha, smoke and ripe black-skinned berry take shape in the glass. The firmly structured palate dried black cherry, clove and tobacco alongside fine-grained tannins. Drink 2023-2030.”



OCTOBER, 2022

QUINTESSENTIAL
IMPORTER MARKETER DISTRIBUTOR



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