

Poderi Aldo Conterno

2016

Aldo Conterno was born in 1931, the second son of Giacomo Conterno; his family had been winegrowers in Piemonte for five generations. He left Italy in 1954 with the intention of establishing a winery in the Napa Valley with two uncles who lived in San Francisco. Instead he was drafted into the US Army soon after his arrival, spending two years in Korea and returning to Italy after being honourably discharged. He and his older brother Giovanni took over the Giacomo Conterno estate in 1961; in 1969 Aldo left to establish Poderi Aldo Conterno. Much has been made of the split between the brothers, with Giacomo being labelled a great traditionalist and Aldo the modernist innovator. While it is true that Aldo was influenced by new ideas espoused by Angelo Gaja, it is not reasonable to call someone who (for example) so staunchly opposed the adoption of barriques in Barolo - which became almost de-rigueur in the 1990's - a raving modernist. Rather he was a thoughtful, open-minded idealist who was passionately devoted to expressing nuances of the Langhe terroir; for him, using modern innovations to best express traditional values simply made good sense. His wines were unquestionably more traditional than not.

A great character and a great gentleman who was revered and respected throughout the region and around the world, Aldo died in 2012. He had already ceded control of Poderi Aldo Conterno to his three sons Franco, Stefano, and Giacomo in the late 1990's. In the early 2000's the trio undertook a massive shift in the vineyards, dramatically reducing the estate's already low yields (80,000 bottles rather than the 180,000 made in 1998) while also making changes to the winemaking - moving from roto-fermenters to gentler variation utilizing horizontal fermentation tanks with a paddle inside for less extraction. The vines are farmed organically, and the wines have never been better.

All of the vineyards are located in the Bussia Cru located in the commune of Monforte and reflect the clayey-calcareous soil, rich with calcium carbonate and iron, typical of the region. The Romirasco, Cicala and Colonnello vineyards are very steep with beautiful south and south-west exposure and all three utilize both the Lampia and Michet clones. The two former vineyards favouring Lampia and Colonnello dominantly planted to Michet.

The family produce stunning Barbera as well as one of the greatest Chardonnays produced outside Burgundy.

2016 Barolo Bussia

£335 c/s In Bond (6 bts per case)

This Barolo is a classic example of the Nebbiolo grape at its best. A blend of the youngest vines from their Romirasco, Cicala and Colonnello vineyards, this wine is clean and vibrant with a fine minerality that continues through to a long finish.

Deep red in colour with a purple sheen, Bussia has a fine nose which shows floral and herbaceous notes with subtle red fruits. With its supple tannins, great depth, lovely intensity of flavour and a touch of minerality, this Barolo is a classic example of the Nebbiolo grape at its best.



2016 Barolo Bussia Colonnello

£625 c/s In Bond (6 bts per case)

6,450 bottles, 5 weeks of maceration, picked mid-October, 30 months in 30HL Botti, 15%

The Colonnello displays a refined and racy nose with notes of hard cherry candy, red currants, sweet minerals and violets. Very fine. The taste is rich and generous with notes of sweet/sour cherries, forest floor, violets and hints of tobacco. Very long and fine. 6+ years.

94 Points, Miran Kegl

Very aromatic, with red, sexy fruitiness, roses (a full rose garden, actually), Provencal herbs, red licorice and a "cool" feeling on the nose. Structured, super-young, but multi-faceted on the palate where layers of ripe red berries and minerality pulsates. Very promising created in a very classic style. Best Colonnello ever?

96-97 Points, Jörgen Lindström Carlvik



2016 Barolo Bussia Cicala

£625 c/s In Bond (6 bts per case)

6,300 bottles + 420 magnums, 5 weeks of maceration, picked mid-October, 30 months in 30HL Botti, 15%

A very deep, tight nose with notes of dried up cherry jam, violet scented soap, leather and iron. Dense and very fine. The taste is taut and structured with notes of sweet/sour cherries, earth, dry tobacco and violets. Very long, very intense and very fine. 8+ years.

96 Points, Miran Kegl

Killer nose, drenched by flowers (violets and roses) and aromatic fruits aromas complicated by leather and minerals. Exuberant. Tight on the palate, very youthful and dry, yet hugely promising with all details chiselled out. Clean but exiting on the explosive finish. Serious.

98 Points, Jörgen Lindström Carlvik



2016 BBarolo Bussia Romirasco

£950 c/s In Bond (6 bts per case)

5,700 bottles, 6 weeks of maceration, picked mid-October, 32 months in 30HL Botti, 15,5%

Bottomless deep, complex and utterly gorgeous, this youngster shows of notes of sweet/sour cherries, rosehips, smoke and a hint of shoe polish. Perfectly balanced. Just stunning. The taste is tight and sandy with notes of hard cherry candy, mushrooms, forest floor, rosehips and a hint of cool tobacco. The length is counted in minutes. Tasting the Romirasco is always a treat. 8+ years.

98 Points, Miran Kegl

Herbacious "en masse". Freshly cut basil, menthol and even musk. Still shy in its aromatic profile, but red licorice, gently un-ripe summer berries and cherries are evident, alongside bitter chocolate and white flowers. Complex, and you feel this will offer a many more layers later on. On the palate, its rich and pulsating, enormous even, and complete. It's even more dense than '10 and '13, and it will age at a glacial pace. Best after 2030.

100 Points, Jörgen Lindström Carlvik



2016 Barbera d'Alba Conca Tre Pile
£150 c/s In Bond (6 bts per case, OWC)



A deep, smoky nose with a fine warmth and notes of red beets, raspberries and dry licorice. A very fine body. The taste is structured and balanced with notes of red beet juice, dry licorice, asphalt and fresh herbs.

A long, juicy finish. Very, very good.

92 Points, Miran Kegl

2016 Bussiador Langhe Chardonnay
£260 c/s In Bond (6 bts per case, OWC)



In this hot year (I was in Langhe in August and the temperature was hitting 35+ degrees some days)

Giacomo harvested the Chardonnay grapes on the 25th of August. The nose is deep and spicy with notes of blood oranges, grilled lemons, smoke and sweet minerals. Open for business. Very, very good. The taste is dense and concentrated with notes of sweet lime, smoke and tangerines. A very good structure and a fine acidity. Tasted again two hours later at room temperature and it hold very well together. Reminds me of the 2015.

92 Points, Miran Kegl

Offered subject to remaining unsold and final written confirmation.

Delivery will be charged at cost.

Wines to be shipped late 2020.