



Poderi Aldo Conterno

Colonnello 2021 captures Monforte's classical structure with lifted aromatics: rose petal, anise and red currant, a whisper of mint, and a graceful, persistent close that speaks to meticulous élevage.

Barolo Colonnello 2021



PODERI ALDO CONTERNO

Piedmont, Italy

Region and Vineyards

Bussia sits within Monforte d'Alba at the **heart of Barolo**, a sector renowned for calcareous clay-marl and sun-favored exposures that give Nebbiolo both perfume and backbone. Colonnello lies on these south to southwest-facing slopes, where excellent drainage and diurnal shifts preserve acidity and aromatic lift, even in generous years. The 2021 growing season in Barolo is celebrated for expressive aromatics and ripe, filigreed tannins, aligning beautifully with Bussia's capacity for depth without heaviness.

Colonnello is a single parcel of vines averaging **40-45 years** of age in Bussia (Monforte d'Alba). The clonal mix emphasizes Nebbiolo's Michet and Lampia biotypes. Low yields, careful selection at harvest (typically mid-October), and the site's chalk-rich subsoils contribute to a signature of red-toned fruit, floral nuance and a refined tannic grain—often the most perfumed and "silky" of Aldo Conterno's Bussia trio.

Winemaking

Colonnello is vinified as a **single-vineyard** Barolo from Nebbiolo (Michet and Lampia). Grapes are hand-picked in mid-October, then fermented in stainless steel with an extended maceration—about **30 days on skins**—allowing full completion of alcoholic fermentation and gentle extraction of fine-grained tannins. Temperatures are allowed to peak near 32 °C to develop color and structure while preserving aromatic clarity.

Following several rackings, the new wine is transferred to **large Slavonian oak casks (botti)** for maturation—typically **about 26-28 months**—to refine texture without overt oak imprint. This traditional élevage polishes the tannins while sustaining the wine's rose, citrus-tinged red fruit and subtle anise/mint complexity. Bottling occurs after cask aging, with further bottle rest before release to ensure harmonious integration.

Alcohol :14,50 %

Composition: 100% Nebbiolo



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Tasting Notes

- **Color:** Luminous garnet with brick-tinged rim and notable transparency.
- **Aroma:** Rose petal, sour cherry and red currant layered with orange peel, anise, tea leaf and a delicate peppermint lift; hints of sweet spice and faint tar underscore the florals.
- **Palate:** Medium-to-full bodied yet poised; vivid acidity carries red cherry, cranberry and blood-orange zest over **silky but firm** tannins. Mineral tension and savory herb notes extend a long, refined, mouth-watering finish.

Did you know?

Aldo Conterno's legendary **Granbussia** Riserva blends fruit from the estate's three Bussia crus—**Romirasco, Cicala and Colonnello**—with Colonnello typically contributing a smaller but aromatic share, highlighting its role as the "perfume" of the trio.

Wine Pairing Ideas

- **Porcini tagliatelle:** earthy mushrooms echo Nebbiolo's forest and tea-leaf notes; acidity cuts the cream while tannins engage al dente texture.
- **Braised veal shank (osso buco):** gelatin-rich meat softens the wine's youthful grip; citrus gremolata mirrors the orange-peel lift.
- **Duck breast with cherry jus:** red-fruit accents resonate with Colonnello's cherry/cranberry core; lively acidity refreshes between bites.
- **Aged Parmigiano Reggiano:** salt crystals and umami amplify the wine's savory depth and length.

James Suckling (JS) : 98 Points (2021)



A restrained and elegant wine with aromas of citrus, leaves, dried cherries, orange peel and an enticing whiff of peppermint. The palate is graceful despite a full body, tense acidity and firm, muscular yet velvety tannins, but everything is well packed, poised and balanced. Long, lavish and bracing aftertaste. Try from 2027.

Decanter (DCT) : 97 Points (2021)



The estate's first single-vineyard Barolo was introduced in 1970 – the same year that Aldo Conterno struck out on his own. It hails from a 1ha site with predominantly sandy soil, rich in magnesium and manganese. Floral top notes exhibit Nebbiolo's classic rose scent, nuanced by brushwood, toasted hazelnut and earthy roots. The palate rings out with clarity and precision. Raspberry and rhubarb underlie the silky, finessed tannins. A warning though: there are masses of them! A truffle innuendo haunts the finish. This is a wine to forget about for a few years.



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