

Poderi Aldo Conterno

A rare release of Nebbiolo from Bussia (Monforte d'Alba): seductive aromatics, sinewy structure, and savory complexity, Granbussia 2015 is equal parts grace and gravitas, built for the patient collector.

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Barolo Granbussia 2015

Piedmont, Italy

Region and Vineyards

Bussia sits on the higher, steeper reaches of **Monforte d'Alba**, one of Barolo's most acclaimed communes. Here, compact sands interleave with white and bluish calcareous marls, a matrix that channels excellent drainage and encourages deep root exploration. This geology lends the classic Barolo trifecta: lifted perfume, firm tannic architecture, and a distinctly mineral line that tightens the palate and elongates the finish.

Granbussia sources from three historic crus embedded within Bussia—**Romirasco**, **Cicala**, and **Colonnello**—planted to old-vine Nebbiolo on predominantly south and southwest exposures. **Romirasco** typically contributes breadth and structure; **Cicala** adds dark, spicy intensity; **Colonnello** layers aromatic detail and finesse. The synergy of aspect, elevation, and marl-rich soils underpins a style that is both muscular and finely etched, with remarkable capacity to age.

Winemaking

Granbussia is 100% Nebbiolo, blended **before fermentation** from the estate's oldest vines in the three crus: approximately **70% Romirasco, 15% Cicala, 15% Colonnello**. Fermentation is traditional, in stainless steel with an extended **maceration of about 30 days** and peak temperatures around **32 °C**, extracting noble tannins and a full spectrum of aromatics while preserving site expression.

Élevage is resolutely classic: the new wine rests **for over 30 months in large oak casks**, followed by **an additional six years of bottle refinement** prior to release. This patient maturation polishes tannins, integrates savory balsam and spice nuances, and stabilizes color and aroma. The result is a Barolo Riserva of **precision, depth, and longevity**, produced only in vintages deemed worthy.

Alcohol :14,50 %

Composition: 100% Nebbiolo

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Tasting Notes

- **Color:** Deep garnet with brick reflections; lightly translucent rim, signaling classic Nebbiolo.
- **Aroma:** Rose petals, sour cherry and pomegranate rise first, then blood orange, licorice, balsam, cedar shavings, anise, crushed mint, and a dusting of sweet spice over ferrous, tarry undertones.
- **Palate:** Sappy red fruit cores framed by **fine, assertive** tannins; vibrant acidity drives a long, savory finish with orange zest, dried rose, tobacco, and stony saline notes. Powerful yet poised; built to unfurl with time.

Did you know?

Granbussia is released only in **top vintages** and uniquely blends grapes from **Romirasco, Cicala, and Colonnello before** fermentation—a rare practice that knits vineyard characters from the outset and underlines the cuvée's singular identity.

Wine Pairing Ideas

- **Braised veal shank (ossobuco):** The wine's acidity lifts the richness, while tannins bind to gelatinous textures, accenting citrus-gremolata highlights.
- **Truffle tajarin:** Umami-laden white truffle mirrors Nebbiolo's earthy, balsamic register; fine tannins respect delicate egg pasta.
- **Roast lamb with rosemary and garlic:** Herb and spice bridge to the wine's savory, cedar-licorice profile; protein softens youthful grip.
- **Aged Castelmagno:** Crystalline salt and nutty depth amplify Barolo's mineral line and lingering aromatics.

97 Wine Spectator

Wine Spectator (WS) : 97 Points (2013)

The aromas alone—macerated cherry, plum, menthol, leather, licorice, black pepper and mineral—are worth the price of admission here. Slowly beginning to unfold, this red is still firm and less expressive on the palate, with the addition of oak spice notes. Nevertheless, this is complex, long and sophisticated, with a great future ahead. Best from 2024.

97

Robert Parker (RP) : 97 Points (2009)

This wine blew me away. The 2009 Barolo Riserva Granbussia is a proud achievement and an expression of rare beauty. This wine will be released this fall, some nine years after the harvest. Only 3,000 bottles were produced. The Granbussia narrative is one of elegance and refinement. The fruit comes from two vineyard parcels in the greater Bussia cru and was co-fermented (instead of being blended after malolactic fermentation). So much fruit was dropped during the summer growing cycle that the harvest came later than usual. This allowed for slow, even ripening and a deeper sense of aromatic complexity that you immediately identify here. The nose is redolent of wet earth and autumnal leaf with white truffle and forest berry. The wine offers extreme Nebbiolo purity with anise seed, tar and licorice.