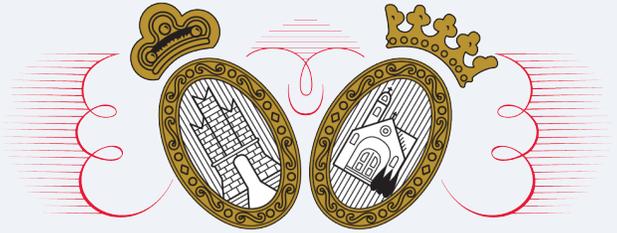


Aldo Conterno



Granbussia 2006



PODERI ALDO CONTERNO

Poderi Aldo Conterno belongs to an **elite group** of historical Barolo producers who have truly **shaped the history** of winemaking in the Langhe. The essential resource the Wine Atlas of the Langhe writes:

“Gran Bussia is universally acknowledged as one of the **finest interpretations of Barolo**. First created in 1970 from a selection of the estate’s **best grapes**, Gran Bussia – released only in the **best vintages** – has shown how it is possible to achieve a **perfect marriage of aromas and flavor** with unhurried cellaring. Recent tastings of all the vintages have confirmed the **staying power** of the wine, which exalts the **majestic nose** of Nebbiolo while offering a palate that becomes **increasingly velvety** with the passing years.”

97
Points

Wine Spectator
October 2014

A terrific red from beginning to end. Aromas of cherry, licorice, sandalwood and tar start the fireworks, while the intense flavors and juicy texture augment them. Long, complete and complex, showing beautifully integrated tannins. Drink now through 2030.

96+
Points

Stephen Tanzer,
International
Wine Cellar
December 2013

Good deep red. Ripe, classic Barolo aromas of black cherry, plum, menthol and mocha, plus a hint of exotic fruits; this seems more youthful on the nose than the 2009 Barolos here. Plush and broad in the mid-palate, with penetrating acidity and savory saline minerality giving the wine extraordinary grip. The great palate-staining finish features outstanding length and an exhilarating note of orange zest. Giacomo Conterno noted that there will be a Gran Bussia bottling from 2008, 2009 and 2010 but not from 2007 or 2011, explaining that Gran Bussia “needs a classic vintage.”

96
Points

Antonio Galloni,
VinousMedia.com
January 2014

Dried roses, savory herbs, leather, anise and tobacco are some of the many notes that emerge from the 2006 Barolo Riserva Granbussia. Firm, austere yet gorgeous, the 2006 is going to require quite a bit of time to fully come together. There is an inner sweetness in the fruit and aromatics that recalls the Romirasco, while the perception of structure and acidity are those of Cicala. Dried flowers, spices and mint add the final notes of complexity. Patience will be key. The 2006 spent 60 days on the skins, followed by 44 months in cask.

95
Points

James Suckling
September 2014

A full-bodied red with muscular tannins and hints of dark chocolate, berries and minerals. Full body, chewy tannins and intensity. Fresh and precise. This is a blend of the top vineyards of Bussia. Almost three years in large wooden casks. A pretty, elegant 2006 that shows balance for a tannic vintage. About 4,000 bottles made.



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