

# 2016 M.A. MONTICELLI BAROLO BUSSIA RISERVA

## 94 POINTS – JEB DUNNUCK

*A step up, the 2016 Barolo Bussia Riserva has a fabulous nose of ripe cherries, dried rose petals, spice, white truffle, and loamy earth. It's balanced, medium-bodied, has fine tannins, flawless balance, and just a nuanced, seamless profile. 5/22/23*

## 94 POINTS – THE WINE INDEPENDENT

*The 2016 M.A. Monticelli Bussia Barolo Riserva is pale ruby-purple in color. It wafts provocatively from the glass with perfumed notions of violets, black cherries, and black raspberries, with suggestions of tar, crushed rocks, and underbrush. Medium-bodied, the palate shimmers with vibrant red and black fruits, framed by firm, ripe tannins and fantastic tension, finishing long and layered. 4/13/23*

*The M.A. Monticelli Barolo Bussia Riserva showcases a regal perfume of roses, violets, Marasca cherries, wild blackberries, raspberries and hints of beautifully integrated oak. Layers of licorice, crushed dried herbs, berry compote and underbrush add to the complexity of this Bussia Riserva. This wine is firmly structured with fine grained tannins and brimming with finesse. The Bussia Riserva benefits from decanting for a few hours, allowing the seductive aromatics to unfold and continue to expand.*

Denomination	Barolo Riserva DOCG
Cru	Bussia (Monforte d'Alba)
Exposure	South
Soil composition	Very steep, rich in clay
Farming	Organic
Grape variety	Nebbiolo Michet Nebbiolo Lampia
Cellar aging	48 months in French oak casks
Bottle aging	12 months in bottle
Alcohol	14.5 %
Cases	100 cases

