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 story of Poderi Aldo Conterno is a tale of great passion for winemaking that winds back through the generations and crosses international borders. It starts in the 19th century, when the forefathers of Aldo Conterno emigrated to Argentina. After only a few years they went back to Italy to the small family farm and winery in Monforte d'Alba where they returned to producing the local wine. With their return, the Conterno family increased the production of wine, to be sold in casks not only in Piedmont and Liguria but as far away as the Americas, thanks to a relative who had stayed out in Argentina. At this time, the Conternos felt the need to create a superior Barolo, to be produced exclusively in the best vintages, which saw long vinification periods and was extremely age worthy. In the 1920s, the first Barolo Riserva was bottled. At the end of the '30s, the business was handed over to son Giacomo, who continued his father's tradition with commitment and foresight, while teaching the business to his sons Giovanni and Aldo. In the mid-'50s, Aldo set out for the United States, hoping to establish a winemaking business in California, with the help of an uncle who lived there. Upon his return to the family business in Italy around 1961, father Giacomo handed over the winery to his sons: it was a thriving and prestigious business, recognized throughout most of the country. Yet, the five-year experience in the United States had kindled within Aldo a desire to establish a business of his own. After working for a considerable time alongside his brother, Aldo bought the "Favot" farm, founding the estate "Poderi Aldo Conterno" in 1969. The farmhouse is situated in the Bussia hamlet, a section of the Monforte d'Alba village. At present, the farm comprises about 25 hectares of vineyards considered to be some of the very best plots in all of the Langhe. These are very clean and polished wines of great elegance.



Barolo Bussia 2020

Nebbiolo, Michet and Lampia varieties. Stainless steel. The must stays on contact with the skins for 20-30 days: during this time the alcoholic fermentation gets fully complete.

95 Points – Robert Parker – *"A fine and silky wine with the elegant power that is characteristic of this special cru. The wine shows bright fruit flavors with cherry and blackcurrant followed by earthy iris root and licorice. There is a hint of perfume or church incense. That pretty intensity follows through to the palate with balanced freshness and lasting medium-plus richness."*