

## Barolo DOCG Bussia

Born from the vineyards of Bussia in Monforte d'Alba, recently purchased and directly managed by the Company to expand the Barolo crus range with specific characteristics. The particular mineral component of the Bussia's terroir gives the wine a great structure, an intense color, clear and enveloping tannins and a long and consistent aftertaste. The scent of red fruits such as raspberry and pomegranate very ripe are well blended with spicy and balsamic notes.

A wine that is adapted to the long evolution in the bottle, up to 25-30 years and more in the best vintages.

The annual production is 7.000 bottles.

### *Species of vine*

**Typology:** Nebbiolo

**Rootstock:** 420 A/SO4

**Bushiness:** 4800 viti/Ha

**Plant breeding:** Guyot

### *The Vineyards*

**Zone:** Municipality of Monforte d'Alba (Cuneo)

Bussia, 300-350 m.

**Soil:** marly-calcareous

**Exposure:** South/South-West

**Area of the vineyard:** 5.93 Ha

**Year of planting:** 1980/1998

### *The wine making*

Fermented in steel and concrete tanks under strict temperature control (30°C-32° C), post-fermentation maceration, racked after 22/25 days, decanted, and by maintaining the right temperature malolactic process is induced. A long period of maturation in big barrels on oak, thereafter a period in bottle to complete the aging.



**Poderi Luigi Einaudi Az. Agricola Srl**

Borgata Gombe 31 – Cascina Tecc

12063 Dogliani (Cn) Italy

Tel. +39 0173 70191

[www.poderieinaudi.com](http://www.poderieinaudi.com)