

## Barolo DOCG Bussia

This wine borns at Bussia in Monforte d'Alba, where the particular mineral component of the terroir gives at the wine a great structure, an intense color, clear and enveloping tannins and a long and consistent aftertaste.

Ate the nose we can reconize the scent of red fruits such as raspberry and pomegranate very ripens are well blended with spicy and balsamic notes.

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

**Wine type:** Nebbiolo (red)

**Aging Type:** tonneaux aging and big casquettes

**Tannins:** high tannins

**Sweetness:** dry

**Rootstock:** 420 A/SO4

**Bushiness:** 4800 plants/Ha

**Plant breeding:** Guyot

**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

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.

**PRICE AVAILABLE ONLY ON REQUEST**



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