

20
19

GIACOSA FRATELLI Barolo Bussia

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

 **CATEGORY:** Bold Reds



Pack Size: 6/750ml
UPC: 8003738100419

OVERVIEW

Bussia has long been considered among the best vineyards in Barolo, and was among the first to add its name to a single vineyard bottling in the 1960s. It's fair to say that the power and structure that have come to characterize the wines of Monforte, emanate from the center of Bussia. Their Barolo holding is part of the original vineyard and sits just below their historic stone cottage Cascina Canavere.

VINTAGE

RAINFALL: 25 inches/year
BLOOM: End of May
WEATHER: Hot
HARVEST: 10/9/19
GRAPES: Average Brix 25

SITE

Estate-owned and organically-farmed vineyards in the famous Bussia cru in Monforte d'Alba. South-east oriented. Spurred cordon cultivation.

ELEVATION: 1345 ft
SOILS: Clay and calcareous, rich in iron.
VINES: 3500 plants/ha | Average age of vines: 29-43 years old
YIELDS: 6 tons per hectare

100% Nebbiolo

Bussia

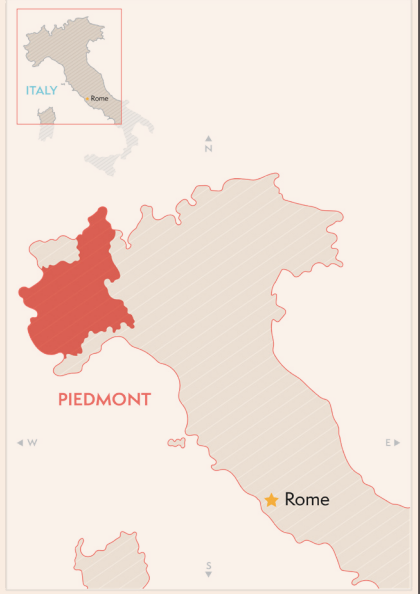
Neive, Piedmont, Italy

14.5% Alc. by Vol.

Organically Produced

**93 pts - Wine Enthusiast
CELLAR SELECTION**

92 pts - James Suckling



TASTING NOTES

A medium to full-bodied wine with fine-grained tannins that are integrated nicely. Find notes of ripe cherries, dried lavender, and florals followed by a long finish.

PAIRING SUGGESTIONS

Excellent with red meats (roasted, skewered or grilled) or wild game.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Grapes are harvested by hand. Non-invasive winemaking, lengthy maceration.

BARRELS: 3 years in big casks

AGING: Aged in large 30 and 60 hectoliters casks for 3 years and an additional year in bottle.

PH: 3.5 | **TA:** 5.4

BOTTLING DATE: 9/3/24