



Giacosa Fratelli

BAROLO 'BUSSIA' DOCG

100% Nebbiolo sourced from estate-owned, organically-farmed vineyards in the famous Bussia cru in Monforte d'Alba. Barolo is the most illustrious and austere son of the great nebbiolo grape which, perhaps more than any other variety, is greatly influenced by the location of the vineyard in which it is cultivated.

Indeed, the great Bussia vineyard shows through particularly well in this wine: the balance between clayey and calcareous elements in the soil, the high presence of magnesium and microelements, the temperature ranges of the altitude and location of the valley mouth favor the essentials, in these grapes, of particular fruity notes, typical aromas of roses, violets and yield a very structured Barolo with good concentration and great ageing potential. Non-invasive winemaking, lengthy maceration and ageing in large casks of 30 and 60 hectoliters produce a velvety wine with smooth tannins. Excellent with red meats (roasted, skewered or grilled) and especially wild game.

GRAPE	100% Nebbiolo
LOCATION OF VINEYARDS	Bussia cru (Monforte d'Alba)
ORIENTATION	North-East
ALTITUDE	410 meters a.s.l.
TYPE OF PLANTING	Organic, not certified
SOIL	Clay and calcareous, rich in iron.
VINIFICATION	Grapes are harvested by hand. Non-invasive wine-making, lengthy maceration and ageing in large casks of 30 and 60 hectoliters for 3 years, followed by 1 year in bottle.
ABV	13%
TOTAL PRODUCTION	20,000 bottles
OENOLOGIST	Maurizio Giacosa



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