



PODERI LUIGI EINAUDI



Barolo "Bussia" DOCG 2017

Grapes:	100% Nebbiolo
Region:	Piedmont
Vineyard Location:	From the Bussia Cru in Monforte D'Alba
Exposure:	South/Southeast
Altitude:	350 meters (1,150 feet) above sea level
Soil:	Calcareous marl
Vine Training:	Guyot
Vine Age:	11-24 years old
Tine of Harvest:	Mid to late October
Vine Density:	4,800 plants per hectare
Total Production:	7,000 bottles
Vinification Process:	The grapes are fermented at a maximum temperature of 32 °C (89.6 °F) with select added yeast. When the process is over, macerated takes place in cement on the skins and seeds. After 24 days, the sugars are completely fermented.
Aging Process:	The wine ages in large barrels right away and for 30 months. After bottling, the wine ages in the bottle for 8-9 months.
Alcohol Content:	14.50%
Tasting Notes:	Brilliant garnet with exuberant fruit and spice on nose and palate, luscious, full body and flavors, velvety texture, and spicy finish.
Winemaker:	Giuseppe Caviola
Cellaring:	Up to 25 years
Bottled:	Spring
Closure:	Cork
Food/Menu Pairing:	Best with rich, structured dishes, red meat, game and seasoned cheese